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Texture and Flavor Characteristics of Beverages Containing Commercial Thickening Agents for Dysphagia Diets

V. LOTONG, S.S. CHUN, E. CHAMBERS IV, AND J.M. GARCIA

ABSTRACT: Starch-based thickeners often are recommended to facilitate fluid intake for dysphagia patients. Four beverages (water, milk, orange juice, apple juice) were prepared to a "honey-like" consistency using 4 commercially available starch-based thickeners. Sensory characteristics of the beverages were described using descriptive sensory analysis. The brands of thickeners differed in the perceived viscosity of the products they produced. With thickeners, the main flavors of the base beverages were suppressed, all imparted a starchy flavor, and some products imparted slight off-flavors, such as metallic, astringent, or bitter, and a grainy texture that might be perceived as reducing quality. This sensory information could be related to physicochemical information to improve product quality.

Keywords: thickeners, dysphagia, descriptive sensory analysis, flavor, viscosity.

Introduction

DYSPHAGIA IS A CONDITION IN WHICH patients have difficulty in food mastication and swallowing. It is caused by neurogenic or structural deficits in the oral cavity or upper digestive tract, which result from 1 or more pathologies (for example, stroke, brain injury, degenerative diseases, neuromuscular disorders). An estimated 15 million people suffer from dysphagia in the United States (Williams and Walker 1992). Dysfunctions in oral motor control can result in choking and aspiration when swallowing thin liquids or solid foods. Ultimately, those problems may discourage fluid or food intake, leading to concerns over inadequate hydration and nutrition in the diet of dysphagia patients. Modifications to texture, such as pureeing solid foods or increasing viscosity of liquids, have been studied as a means to facilitate the swallowing process and help ensure safety (Stanek and others 1992; Pelletier 1997; Mills 1999; Stahlman and others 2000).

To promote safe fluid intake in people with dysphagia, dry, starch-based food substances have been recommended as additives to beverages to thicken them (Stanek and others 1992; Mills 1999). Commercial thickening agents often are used for preparing thin and moderate viscosity ranges because of ease of preparation, convenience, reasonable cost, and the suspending ability and volume stability of the thickened liquids (Stanek and others 1992; Pelletier 1997). In studying thickening agents, commonly used thickness levels

have been described, using centipoise (cP) ranges, as thin (1 to 50 cP), nectar-like/syrup-like (51 to 350 cP), honey-like (351 to 1750 cP), and pudding-like/spoon-thick (> 1750 cP) (National Dysphagia Diet Task Force 2002; Stanek and others 1992; Mills 1999; Smith and others 1997; Cichero and others 2000). However, Mills (1999), who used water and apple juice, and Biggs and others (2002), who used apple juice and orange juice, reported that those liquids thickened with 4 commercially available agents were significantly different and that wide ranges of viscosity was found for any given "labeled" thickness (for example, nectar-like or honey-like). Those results suggest that the thickened liquids also may have differently perceived thickness levels.

Little research has been found on the sensory characteristics and acceptability of foods modified for the dysphagia diet (Pelletier 1997; Stahlman and others 2000, 2001). Pelletier (1997) found that 4 volunteer judges using a three-point category scale (poor, fair, and good) indicated differences in perceived viscosity among 5 commercial thickeners at 3 viscosity levels in 3 types of beverages. She reported that the taste of all products was "poor." Stahlman and others (2001) found that a starch-thickened modified food was less acceptable than its nonthickened pureed counterpart. No data was found that identified the specific sensory properties that may be causing those reductions in quality.

Descriptive sensory analysis methods have been used to study the effect of thick-

ening agents, such as hydrocolloids, on sensory qualities, including viscosity and flavor characteristics of beverages. In general, most flavor intensities were suppressed as viscosity increased (Pangborn and others 1973; Pangborn and Szczesniak 1974; Pangborn and others 1978; Walker and Prescott 2000). However, those studies were on products that were thickened and prepared for normal beverage products or were considerably thinner than those thickened beverages often recommended for patients with dysphagia.

This study was designed to study the effects on the sensory properties of commercial thickening agents for liquids used in the dysphagia diet to provide information that can be used for improving product quality. The objectives of the study were to determine and compare texture and flavor characteristics of thickened beverages prepared from 4 manufacturers' recommendations for producing a "honey-like" consistency, and to compare the texture and flavor sensory characteristics of the thickened beverages relative to the unthickened liquids.

Materials and Methods

Panelists

A descriptive panel composed of 5 highly trained panelists from the Sensory Analysis Center, Kansas State Univ., participated in this study. Each panelist completed 120 h of training in all aspects of descriptive sensory techniques, including attribute identification and scaling on a broad range of prod-

ucts, and more than 1000 h of general sensory testing in a wide variety of food products, including beverages and starch-based ingredients and products. Each panelist undergoes periodic revalidation and retraining.

Samples

Four powdered commercial thickening agents were used: Thick & Easy® (Hormel HealthLabs, Inc), Thick-It® (Precision Foods, Inc.), Thicken Right™ (Diamond Crystal Brands, Inc.), and ThickenUp (Food Service Resource®, Novartis Nutrition). All of the thickeners except ThickenUp indicated that they were composed of modified cornstarch and maltodextrin. ThickenUp listed only modified food starch in the ingredients list. The specific starch modification is unknown to the authors. Thickened samples were prepared for 4 beverages: bottled water (Dillons), whole milk (Dillons), apple juice (Musselman's), and orange juice (Tropicana Pure Premium Original, No Pulp). To prepare the thickened samples to the honey-like consistency, the weight (g) of each thickening agent used was calculated from the volumetric amounts recommended on the package to produce 12 fl. oz. of beverage. The volumetric amount of each beverage was converted to weight (g) (Table 1) based on the USDA nutrient database (U.S. Dept. of Agriculture 2003). The weight of each thickener used in the study was the mean weight of 3 replications of the volumetric recommended amount. Because the range of amounts recommended for Thick-It® were at least twice the amounts recommended for other thickeners, the lowest level listed in the range was used for testing. All thickening agents, except ThickenUp, recommended 1 amount for all liquids; ThickenUp recommended different amounts for different base beverages.

The samples were prepared by mixing the thickening agent into the refrigerated (4 °C) beverage in a 600 mL beaker. Because manufacturer directions stated "stir vigorously," a consistent procedure of stirring with a hard plastic disposable spoon at 145 beats per min for 40 s was used. Approximately 65 mL of thickened beverage samples were served in 100 mL translucent plastic cups 3 min after mixing. The samples were served at 7 ± 1 °C.

Lexicon development

Sensory tests were conducted separately for each type of beverage because sensory characteristics of the base beverages differ. The lexicon development method was adapted from the profile method of flavor analysis (Caul 1957) and the texture profile

Table 1—Composition of thickened beverages (averaged weight^a of thickening agent in each beverage)

Sample	Water (354.5 g)	Whole milk (366.0 g)	Apple Juice (372.0 g)	Orange Juice (373.2 g)
Thick-It®	27.9 g	27.9 g	27.9 g	27.9 g
Thick & Easy®	18.0 g	18.0 g	18.0 g	18.0 g
Thicken Right™	18.9 g	18.9 g	18.9 g	18.9 g
ThickenUp	20.3 g	20.3 g	18.0 g	14.3 g

^aWeight of each thickening agent is the mean weight of 3 replications of the amount recommended on the package, which was given as a volumetric measurement, for example, a tablespoon.

method (Muñoz and others 1992). Vocabulary differences were discussed, and an agreement was reached on attributes, definitions, and references. For each beverage, 2 sessions of 1 h each were conducted to develop a lexicon (attributes, definitions, and references) for describing the texture and flavor differences of the thickened liquids as compared with the base beverage. Base beverages were used as references, and intensities were assigned for each attribute. Because the thickness appeared to suppress overall flavor rather than individual flavor notes in the base beverages, the base flavor was not described in detail. For example, orange ID was not described into constituent terms such as candy-like, green, or floral.

In the lexicon development sessions, 6 sensory attributes (viscosity, grainy, starch, bitter, metallic, and astringent) were identified in the thickened samples for all 4 beverages. When compared with the base beverage, other flavor attributes that appeared to be affected by thickeners were identified, defined, and referenced for the sample evaluation. The final lexicon for describing texture and flavor characteristics of the thickened beverages is given in Table 2.

Test design and sample evaluation

After sessions were held for lexicon and ballot development, testing began on each individual beverage. The 1st evaluation session for each beverage was the control with no thickener added. Panelists determined a consensus profile for that product. Then, 2 sessions of 1 h each were held for evaluation of the thickened samples of that beverage. A randomized design with 3 replications for each of the 4 thickeners in the specific beverage was used (that is, for each beverage: 3 replications × 4 thickeners = 12 presentations). Six samples labeled with random 3-digit numbers were served to the panel monadically in each of the 2 test sessions; a different order of presentation was used for each session. Because products can thicken over time and can vary from batch to batch, all panelists were served the samples in the same order within a session.

Panelists individually evaluated intensities of each attribute using the lexicon and the ballot developed in the orientation session. Intensities were scored on a 15-point numerical scale divided into 0.5 increments, with 0 meaning none and 15 meaning extremely strong. Generally, scores lower than 5 are considered low, 5 to 10 moderate, and > 10 high intensities on this scale. Reverse osmosis, deionized, carbon-filtered water, unsalted crackers, and apples were provided to cleanse the palate during testing; carrots were used instead of apples when the apple juice base samples were evaluated.

Data analysis

Data were analyzed separately for each beverage using the SAS® System for Windows (V.8 1999-2000, Cary, N.C., U.S.A.). Because the intensities of the controls were consensus scores, *t*-test procedures were used to determine differences between mean intensities of each sample and the control (beverage base) for each attribute. Analysis of variance (GLM procedure), using the product by replication interaction as the error term, was used for testing the product effect and Fisher's least significant difference (LSD) was used to determine differences among samples thickened with different agents for each attribute. Significant differences were determined at the 95% confidence level ($P < 0.05$).

Results and Discussion

THE SENSORY ATTRIBUTES AND MEAN INTENSITIES of the thickened samples and the control beverages are shown in Table 3, 4, 5, and 6. The mean viscosities of the thickened liquids in water, apple juice, and orange juice at the honey-like consistency were in the moderate range as expected. The mean viscosities of the thickened samples in whole milk were lower than in other beverages. Perhaps the fat constituent in the milk emulsion impeded the absorption of liquid by the starch and the colloidal interaction between thickener and aqueous phase.

Besides increasing the viscosity, the thickening agents contributed to low intensities of grainy texture and starch flavor in

Sensory properties of thickened beverages . . .

Table 2—Lexicon for describing texture and flavor characteristics of thickened beverages (by beverages used in the study)

Attribute	Definition	Reference ^a and Intensity ^b	Beverage
Texture			
Viscosity	The force required to move the product across the tongue	2.5% corn starch gel = 5.0 3.0% corn starch gel = 9.0 3.5% corn starch gel = 11.0 (Argo corn starch in water) Applesauce = 9.0 (Gerber, 1st food) Applesauce = 11.0 (Musselman's, Natural)	Water Apple juice Orange juice Whole milk
Grainy	The amount of particles detected in the mouth and on the tongue while the sample dissolves or disintegrates	Apple Butter = 4.0 (Musselman's)	Water Apple juice Orange juice Whole milk
Fat Feel	The intensity of the "oily" feeling in the mouth when the product is manipulated between the tongue and the palate	Whole milk = 3.0 (Dillons) Half and Half = 5.0 (Jackson & Co.) Whipping cream = 9.5 (Kroger)	Whole milk
Lumpiness	The perception of large particles that are not dissolved in the product	Taploca Pudding Snack = 7.5 (Jell-O)	Whole milk
Flavor			
Starch	Aromatics associated with starch and starch-based ingredients	3.5% corn starch gel = 11.0 (flavor) (Argo corn starch in water)	Water Apple juice Orange juice Whole milk
Metallic	The chemical feeling factors on the tongue associated with slightly oxidized metal such as iron, copper, and silver	Canned pineapple juice, unsweetened = 6.0 (flavor) (Dole)	Water Apple juice Orange juice Whole milk
Astringent	A puckering or a tingling sensation on the surface and/or edges of the tongue or mouth	0.05% Alum solution in water = 2.5 0.065% Alum solution in water = 3.5 0.10% Alum solution in water = 5.0	Water Apple juice Orange juice Whole milk
Bitter	The taste factor associated with a caffeine solution	0.01% Caffeine solution in water = 2.0 0.02% Caffeine solution in water = 3.5 0.035% Caffeine solution in water = 5.0	Water Apple juice Orange juice Whole milk
Sweet	The taste factor associated with a sucrose solution	1% Sucrose solution in water = 1.0 2% Sucrose solution in water = 2.0 3% Sucrose solution in water = 3.0 4% Sucrose solution in water = 4.0 5% Sucrose solution in water = 5.0	Water Apple juice Orange juice Whole milk
Sour	The taste factor associated with a citric acid solution	0.015% Citric acid solution in water = 1.5 0.025% Citric acid solution in water = 2.5 0.05% Citric acid solution in water = 3.5 0.08% Citric acid solution in water = 5.0	Apple juice Orange juice
Apple ID	The aromatics associated with apples, including juice and/or peel	Apple juice = 7.5 (flavor) (Musselman's)	Apple juice
Orange ID	The aromatics associated with oranges; including juice, pulp, and/or peel	Orange juice, no pulp = 10.0 (flavor) (Tropicana pure premium, "Original")	Orange juice
Peely	Sharp, pungent, slightly bitter aromatics associated with the outer skin of citrus fruits	Orange juice, no pulp, (-72 °C) = 2.0 (flavor) Orange juice, no pulp, (-46 °C) = 6.0 (flavor) (Tropicana pure premium, "Original") California Navel orange peel = 10.0 (aroma) (1 g in medium covered snifter)	Orange juice
Overall Dairy	Dairy sweet aromatics found in products made from cow's milk including any butter fat aromatics	Skim milk = 5.0 (flavor) 1% milk = 6.5 (flavor) (Dillons) 2% milk = 8.0 (flavor) (Dillons) Whole milk = 9.0 (flavor) (Dillons)	Whole milk
Processed Dairy	The dry powdery characteristic found in nonfat dry milk	Nonfat dry milk = 7.0 (flavor) (Carnation)	Whole milk
Sweet aromatics	The overall aromatics associated with the perception that a substance will be sweet	Whole milk = 2.5 (flavor) (Dillons) Lorna Doone cookie = 4.5 (flavor) (Nabisco) Cool Whip® = 10.0 (flavor)	

^aGenerally, references were served at room temperature; refrigerated references (for example, milk, Cool Whip®) were removed from the refrigerator 30 min before serving.

^bIntensities based on 15-point scales: 0 means none, 15 means extremely strong.

the thickened liquids. Water does not have any flavor of its own, therefore the starch flavor was perceived as higher in water than in other beverages.

In water, the thickeners contributed to a moderate intensity of starch flavor and low intensities of bitter, metallic, and astringent (Table 3). There was no significant difference among the 4 thickeners in these flavor attributes; however, there were significant differences in the texture attributes. The viscosity and grainy intensities of the samples prepared from Thicken Right™ and ThickenUp were significantly higher than those from Thick & Easy® and Thick-It®.

For apple juice, apple flavor was reduced when thickening agents were added (Table 4). The thickened samples had significantly lower apple ID than the apple juice base and had a low intensity of starch flavor. In addition, the Thick & Easy® sample was less sweet, and the Thick-It® and ThickenUp samples were more bitter than the base beverage, but not significantly different from other thickened samples. There was no significant difference between each thickened sample and the base beverage in other flavor characteristics (metallic, astringent, and sour). Among the 4 thickeners, significant differences were noted in the texture attributes. Thicken Right™ had significantly higher viscosity and graininess than the others; ThickenUp had the lowest viscosity, and Thick & Easy® had the lowest grainy texture.

In orange juice, the orange ID was significantly lower for thickened samples compared with the orange juice base (Table 5). Thickened samples from Thick & Easy® had significantly lower intensity of orange ID than those from the other thickeners. Besides contributing to the starch flavor, each thickener significantly increased the intensities of peely, bitter, and metallic flavor characteristics when comparing with the orange juice base, but did not alter the astringency. In addition, the sample with ThickenUp was perceived as sweeter than the orange juice base, but not significantly different from other thickeners. The Thick-It® and Thicken Right™ samples were less sour than the orange juice base, and the beverage with Thicken Right™ had the lowest sour characteristics among the 4 thickeners. The ThickenUp sample had significantly lower viscosity than the others, probably because the amount of thickener used was less for that sample. Thick & Easy® had the lowest intensity of grainy texture.

Thickeners in whole milk reduced the overall dairy flavor, sweet and sweet aromatics of whole milk (Table 6). The samples from all 4 thickeners had higher viscosity,

Table 3—Sensory attributes and mean intensity scores^a of 4 thickening agents in water at the honey-like consistency

Attribute		Control (Water)	Thick & Easy®	Thick-It®	Thicken Right™	ThickenUp	LSD ^b
Texture	Viscosity	0.0 ^c	7.7b	7.6b	9.3a	10.2a	1.12
	Grainy	0.0 ^c	2.6b	2.5b	4.0a	4.1a	0.60
Flavor	Starch	0.0 ^c	8.5	8.4	8.3	8.9	0.78
	Metallic	0.0 ^c	4.0	3.1	3.9	3.5	1.70
	Astringent	0.0 ^c	2.5	2.3	2.4	2.5	0.91
	Bitter	0.0 ^c	3.2	3.0	3.0	2.9	0.64

^aMean intensities based on 15-point scales: 0 means none, 15 means extremely strong.

^bLSD mean comparison among 4 thickened products: Means with different letter(s) within a row are significantly different at 95% confidence ($P < 0.05$).

^cThe control is significantly different from all thickened samples.

Table 4—Sensory attributes and mean intensity scores^a of 4 thickening agents in apple juice at the honey-like consistency

Attribute		Control (Apple Juice)	Thick & Easy®	Thick-It®	Thicken Right™	ThickenUp	LSD ^b
Texture	Viscosity	0.5 ^c	7.9b	8.2b	9.0a	7.3c	0.60
	Grainy	0.0 ^c	2.7c	3.4ab	3.8a	3.1bc	0.50
Flavor	Starch	0.0 ^c	3.2	1.7	2.3	3.3	1.71
	Metallic	1.5	1.4	1.3	1.4	1.7	0.38
	Astringent	2.0	1.8	1.8	2.0	2.1	0.47
	Bitter	1.5 ^d	1.6	1.8	1.7	1.8	0.36
	Apple ID	7.5 ^c	6.9	7.3	7.1	6.8	0.46
	Sweet	3.5 ^a	3.2	3.3	3.4	3.4	0.29
	Sour	1.5	1.6	1.6	1.5	1.7	0.41

^aMean intensities based on 15-point scales: 0 means none, 15 means extremely strong.

^bLSD mean comparison among 4 thickened products: Means with different letter(s) within a row are significantly different at 95% confidence ($P < 0.05$).

^cThe control is significantly different from all thickened samples.

^dThe control is significantly different from Thick-It® and ThickenUp.

^eThe control is significantly different from Thick & Easy®.

Table 5—Sensory attributes and mean intensity scores^a of 4 thickening agents in orange juice at the honey-like consistency

Attribute		Control (Orange Juice)	Thick & Easy®	Thick-It®	Thicken Right™	ThickenUp	LSD ^b
Texture	Viscosity	1.0 ^c	9.4a	9.8a	10.0a	7.0b	0.73
	Grainy	0.0 ^c	3.1b	3.6ab	3.9a	3.3ab	0.64
Flavor	Starch	0.0 ^c	3.3	2.5	2.1	2.7	1.30
	Metallic	1.0 ^c	2.7	2.2	2.4	2.6	0.64
	Astringent	3.0	3.0	2.9	2.9	2.9	0.42
	Bitter	2.0 ^c	2.4	2.3	2.3	2.3	0.40
	Orange ID	10.0 ^c	8.5b	8.8ab	9.1a	9.0ab	0.45
	Sweet	3.0 ^d	3.3	3.3	3.3	3.4	0.25
	Sour	3.0 ^e	2.9a	2.7b	2.5c	2.8ab	0.23
	Peely	6.0 ^c	6.8	7.0	6.9	6.8	0.76

^aMean intensities based on 15-point scales: 0 means none, 15 means extremely strong.

^bLSD mean comparison among 4 thickened products: Means with different letter(s) within a row are significantly different at 95% confidence ($P < 0.05$).

^cThe control is significantly different from all thickened samples.

^dThe control is significantly different from ThickenUp.

^eThe control is significantly different from Thick-It® and Thicken Right™.

grainy, fat feel (texture), starch, bitter, metallic, and astringent flavors than the unthickened whole milk. ThickenUp and Thick & Easy® appeared to give low intensities of processed dairy flavor. Among the 4 thickeners, there were significant differences in the texture attributes and some flavors. The Thicken Right™ sample had significantly greater viscosity and less starch

flavor than the others. The Thick-It® sample had the highest grainy texture but the least metallic flavor. In addition, a few small gel-like lumps were found in some of the thickened milk samples prepared from Thick & Easy® and Thick-It®. It is possible that the thickener particles and other dispersed phases in milk emulsion aggregated together in the multidispersed phase sys-

tem (Powrie and Tung 1976), probably due to inefficiency in product preparation. Thus, more attention is required when mixing starch-base thickeners in milk because the lumps could affect the safety of swallowing in dysphagia patients.

The honey-like consistency was compared for all 4 thickeners. Thicken Right™ provided the greatest viscosity with relatively small amounts of thickener; however it also conveyed more grainy texture to the thickened liquids. The Thick & Easy® product delivered the least intensity of grainy character, but resulted in high intensity of starch flavor, which appeared to suppress the main flavor characteristics of the base beverages. Thick-It® had comparable results to the other thickeners, but used the greatest amount of product. In general, our results agreed with the study of Pelletier (1997) that no commercial thickening agent performed better than others in producing sensory properties comparable to unthickened samples. Stahlman and others (2001) found that consumers liked the thickened product (in that case a semisolid food) less than unthickened ones.

Commercial thickeners are commonly used to modify food to help people with dysphagia impairments safely swallow foods and beverages. With oral motor deficits, the time for swallowing may take longer than in people without dysphagia. Therefore, some sensory characteristics (for example, bitter, metallic, astringent, and grainy) may be considered as negative, and the presence of those attributes could affect acceptability and compliance in patient use.

Conclusions

AT THE MANUFACTURERS RECOMMENDED concentration to produce a honey-like consistency, the viscosities of all beverages increased to the moderate range as expected. However, the perceived viscosities of the thickened liquids differed depending on the base beverages and thickener brands when used at the recommended levels. Besides producing a thickened consistency, the commercial thickening agents altered other sensory characteristics of the base beverages. In general, the thickened liquids had a grainy texture and starch flavor, and the main flavor of the base beverages (for example, orange ID, apple ID, and overall dairy) was suppressed. Bitter, metallic, and astringent properties in the thickened liquids increased, especially in the bland beverages such as water and whole milk. The presence of these at-

Table 6—Sensory attributes and mean intensity scores* of 4 thickening agents in whole milk at the honey-like consistency

Attribute		Control (Whole milk)	Thick & Easy [®]	Thick-It [®]	Thicken Right [™]	Thicken-Up	LSD ^b
Texture	Viscosity	1.0 ^c	6.1b	6.1b	6.9a	6.6ab	0.64
	Grainy	0.0 ^c	4.1b	5.0a	4.5ab	4.0b	0.62
	Lumpiness	0.0 ^d	2.0	1.4	0.0	0.0	2.62
	Fat Feel	3.0 ^c	4.5	4.6	4.7	4.5	0.25
Flavor	Starch	0.0 ^c	3.7a	3.2ab	2.9b	3.6a	0.73
	Metallic	0.0 ^c	1.5ab	1.0b	1.1ab	1.5a	0.44
	Astringent	0.0 ^c	2.5	2.3	2.2	2.5	0.48
	Bitter	1.0 ^c	1.8	2.0	1.8	1.8	0.33
	Overall Dairy	9.0 ^c	7.1	7.5	7.2	7.0	0.44
	Processed Dairy	0.0 ^e	1.0ab	0.0b	0.1b	1.4a	1.15
	Sweet	2.0 ^c	1.5	1.6	1.5	1.6	0.13
	Sweet Aromatics	2.5 ^c	1.9	2.0	2.0	2.0	0.27

*Mean intensities based on 15-point scales; 0, means none, 15 means extremely strong.

^bLSD mean comparison among 4 thickened products: Means with different letter(s) within a row are significantly different at 95% confidence ($P < 0.05$).

^cThe control is significantly different from all thickened samples.

^dThe control is significantly different from Thick & Easy® and Thick-It®.

^eThe control is significantly different from Thick & Easy® and Thicken-Up.

tributes could affect acceptability and compliance in patient use.

Some thickeners tended to thicken beverages better than others. However, all thickeners were comparable in flavor characteristics within a beverage type, probably because all thickeners used in this research were formulated from modified cornstarch.

Using these descriptors will help product developers more adequately describe the sensory characteristics of thickened beverages and relate those characteristics to other physical and chemical information to improve product quality. Further studies need to be conducted on other consistency levels over a wider range of base beverages and with consumers to determine the acceptability of the thickened beverages.

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- MS 20020644 Submitted 11/11/02, Revised 12/24/02, Accepted 2/26/03, Received 2/26/03

Contribution nr 03-168-5 of the Kansas Agricultural Experiment Station, Kansas State Univ., Manhattan, KS 66506.

Author Lotong is with the Faculty of Science, Chulalongkorn Univ. Bangkok, Thailand. Author Chun is with the Div. of Food Science, Sunchon National Univ., Jeonnam, Korea. Author Garcia is with Communication Sciences and Disorders, Kansas State Univ., Manhattan, Kans. Author Chambers is with the Sensory Analysis Center, Dept. of Human Nutrition, Justin Hall, Kansas State Univ., Manhattan, KS 66506-1407. Direct inquiries to author Chambers (E-mail: eciv@humecc.ksu.edu).

File 2:INSPEC 1898-2007/Dec W3
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 (c) 2007 FSTA IFIS Publishing
 File 53:FOODLINE(R): Science 1972-2007/Jan 08
 (c) 2007 LFRA
 File 79:Foods Adlibra(TM) 1974-2002/Apr
 (c) 2002 General Mills

Set	Items	Description
S1	6322	CITRUS()JUICE??
S2	953820	ORANGE?? OR TANGERINE?? OR GRAPEFRUIT? OR LEMON?? OR FRUIT- ?? OR GRAPE??
S3	10326	(S1 OR S2) (5N) (BLEND??? OR COMBINATION?? OR MIXTURE?? OR M- IXING OR MIX)

S4 13556 (S1 OR S2) (5N) (PULP OR PARTICLE?? OR FIBER?? OR FIBRE?? OR
FIBROUS()) SAC??)
S5 1406031 (MEASUR? OR EVALUAT? OR ANALYS? OR ANALYZ? OR DETERMIN?) (5-
N) (SENSORY()) QUALIT? OR SIZE?? OR QUANTIT? OR TEXTURE?? OR QUA-
LITY OR QUALITIES)
S6 115 (SAMPLE?? OR SAMPLING) (3N) S4
S7 53002 (CUSTOMER?? OR CONSUMER?? OR BUYER??) (5N) (EVALUAT? OR SURV-
EY? OR RATE?? OR RATING?? OR SCORE?? OR SCORING)
S8 207682 PERSONAL (3N) (PREFER?? OR CHOICE?? OR PROFIL?)
S9 222064 (COMPUTER? OR AUTOMATE?? OR ELECTRONIC?) (5N) (COMPAR? OR M-
ATCH? OR ASSESS? OR LINK OR LINKS OR LINKING OR MEASUR? OR CA-
LCULAT?)
S10 743 (IMAGE OR OPTICAL) (3N) BASED() MEASUR?
S11 685730 (IMAGE?? OR IMAGING) () (ANALYZER? OR ANALYS? OR PROCESS? OR
RECOGNITION?)
S12 186793 PIXEL? OR PICTURE() ELEMENT? OR PEL
S13 27 OPTOMAX?
S14 342 AU=(PARENTE, J? OR PARENTE J? OR DICICCO, J? OR DICICCO J?-
) OR JULIANA (2N) PARENTE OR JENNIFER() DICICCO
S15 3155 TROPICANA?
S16 632 S3 AND (PULP OR PARTICLE?? OR FIBER?? OR FIBRE?? OR FIBROU-
S()) SAC??)
S17 26 S16 AND S5
S18 0 S17 AND S6
S19 1 S17 AND (S7-S8)
S20 0 S17 AND S9
S21 1 S17 AND (S10-S11)
S22 0 S17 AND S12
S23 486 S4 AND S5
S24 13 S23 AND S6
S25 13 S24 NOT (S19 OR S21)
S26 9 S25 NOT PY>2003
S27 9 RD (unique items)
S28 5 S23 AND (S7-S8)
S29 5 RD (unique items)
S30 1 S23 AND S9
S31 1 S30 NOT S29
S32 10 S23 AND (S10-S11)
S33 9 S32 NOT S29
S34 7 S33 NOT PY>2003
S35 6 RD (unique items)
S36 0 S23 AND S12
S37 0 S13 AND S4
S38 1 S14 AND S4
S39 36 S15 AND S4
S40 0 S39 AND (S10-S12)

19/3,K/1 (Item 1 from file: 53)
DIALOG(R)File 53:FOODLINE(R): Science
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01042289 FOODLINE ACCESSION NUMBER: 666592

Method for optical image analysis of citrus pulp .

~~Parente J; Diccico~~

PATENT ASSIGNEE: Tropicana Products Inc

PATENT: WO 2005033673 A1

APPLICATION COUNTRY: US (DATE(S):29.9.2003)

DESIGNATED STATES:

SeepublishedpatentdocumentforDesignatedContractingStates.

X-REFERENCE: FRUIT AND VEGETABLE PRODUCTS

LANGUAGE: English

DOCUMENT TYPE: Patent

Method for optical image analysis of citrus pulp .

ABSTRACT: A method of incorporating instrumentation in determining the size and sensory quality of pulp in citrus juice such as orange , grapefruit , tangerine , lemon , and their combinations is disclosed. The invention involves the use of image-based measurements of particles and pulp parameters. The measured parameters are compared to known sensory evaluations to determine a sensory quality of the pulp , which is then correlated to known customer ratings . The invention is useful in determining whether the citrus juice has an acceptable amount of the type of pulp desired by customers. It can also be used in establishing quality -control measures and criteria for use in commercial products so that a juice with highly desirable pulp , sensory qualities, and mouthfeel can be consistently produced.

?

21/3,K/1 (Item 1 from file: 53)
DIALOG(R)File 53:FOODLINE(R): Science
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01042289 FOODLINE ACCESSION NUMBER: 666592

Method for optical image analysis of citrus pulp .

Parente J; Diccico J

PATENT ASSIGNEE: Tropicana Products Inc

PATENT: WO 2005033673 A1

APPLICATION COUNTRY: US (DATE(S):29.9.2003)

DESIGNATED STATES:

SeepublishedpatentdocumentforDesignatedContractingStates.

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LANGUAGE: English

DOCUMENT TYPE: Patent

Method for optical image analysis of citrus pulp .

ABSTRACT: A method of incorporating instrumentation in **determining** the **size** and **sensory quality** of **pulp** in **citrus juice** such as **orange , grapefruit , tangerine , lemon ,** and their **combinations** is disclosed. The invention involves the use of **image - based measurements** of **particles** and **pulp** parameters. The measured parameters are compared to known sensory **evaluations** to **determine** a **sensory quality** of the **pulp** , which is then correlated to known customer ratings. The invention is useful in determining whether the citrus juice has an acceptable amount of the type of **pulp** desired by customers. It can also be used in establishing **quality -control measures** and criteria for use in commercial products so that a juice with highly desirable **pulp** , sensory qualities, and mouthfeel can be consistently produced.

?

27/3,K/1 (Item 1 from file: 2)
DIALOG(R)File 2:INSPEC
(c) 2007 Institution of Electrical Engineers. All rts. reserv.

01518134 INSPEC Abstract Number: A73030854, B73022661

Title: Quantitative electron microprobe analysis of commercial microcrystalline phosphor powders

Author(s): Bhalla, R.J.R.S.B.; White, E.W.; Roy, R.

Author Affiliation: Pennsylvania State Univ., University Park, PA, USA

Journal: Journal of Luminescence vol. 6, no.2 p.116-24

Publication Date: March 1973 **Country of Publication:** Netherlands

CODEN: JLUMA8 **ISSN:** 0022-2313

Language: English

Subfile: A B

Title: Quantitative electron microprobe analysis of commercial microcrystalline phosphor powders

Abstract: Quantitative chemical analysis of individual particles from three commercial willemite fluorescent lamp powders (Zn/sub 2/SiO/sub...

...and Zn/Si ratios calibrated against single-crystal material. In addition to the usual green particles, occasional orange and blue luminescing particles are observed in all the samples studied. Spectra of orange particles, which had higher concentrations of Mn, show two broad bands with peaks around 5300 AA and 5900 AA. Comparison with single crystals, artificially doped with Mn, suggest that the orange particles have a second phase, with tephroite structure, present along with willemite phase Mn/sup 2...

...Identifiers: orange particles ; ...

... quantitative electron microprobe analysis ;

27/3,K/2 (Item 1 from file: 144)
DIALOG(R)File 144:Pascal
(c) 2006 INIST/CNRS. All rts. reserv.

14766802 PASCAL No.: 00-0445714

Effect of a pilot washing system on dicofol levels in orange matrix

RIBEIRO M L; AMADOR J R; POLESE L; JARDIM E F G; MINELLI E V; DE CORDIS O C P

Departamento de Quimica Organica, Instituto de Quimica, UNESP 14800-900, CP355, Araraquara, S.P., Brazil; FMC Food Tech. do Brasil Ind. e Com. Ltda. , Araraquara, S.P., Brazil; COMAPA-Cooperativa Mista da Agro-Pecuaria de Araraquara, S.P., Brazil

Journal: Journal of agricultural and food chemistry : (Print), 2000, 48 (7) 2818-2820

Language: English

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An efficient analytical method is described for the analysis of dicofol residues in pulp and orange peel. Samples are mixed with Celite and transferred to chromatographic columns prepacked with silica gel. Dicofol is...

English Descriptors: Chemical control; Treatment efficiency; Decontamination; Orange; Skin; Chemical contamination; Washing; Quantitative analysis ; Biochemical analysis ; Acaricide; Quality control; Insecticide; Organochlorine compounds

French Descriptors: Lutte chimique; Efficacite traitement; Decontamination;
Orange; Peau; Contamination chimique; Lavage; **Analyse quantitative** ;
Analyse biochimique; Acaricide; Controle qualite; Insecticide;
Organochlore; Dicofol; DDT analogue

27/3,K/3 (Item 2 from file: 144)
DIALOG(R)File 144:Pascal
(c) 2006 INIST/CNRS. All rts. reserv.

14653498 PASCAL No.: 00-0325543
**Identification of free and glycosidically bound volatiles and glycosides
by capillary GC and capillary GC-MS in "Lulo del Choco" (Solanum topiro)**
MORALES A L; DUQUE C; BAUTISTA E
Departamento de Quimica, Universidad Nacional de Colombia, AA 14490,
Santafe de Bogota, Colombia; Departamento de Fisica, Universidad Nacional
de Colombia, AA 14490, Santafe de Bogota, Colombia
Journal: HRC. Journal of high resolution chromatography, 2000, 23 (5)
379-385
Language: English

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The volatile constituents of lulo del Choco (Solanum topiro) **fruit
pulp** obtained by liquid-liquid extraction were analyzed by capillary GC
and capillary GC-MS. In...

English Descriptors: Chemical **analysis** ; Qualitative **analysis** ;
Quantitative analysis ; Volatile organic compound; Aglycone; Glycoside;
Glucoside; Aroma; **Fruit pulp** -SUB; Solanum; Colombia; **Sample**
preparation; Liquid liquid extraction; Solvent extraction; Derivatization
; Acylation; Gas chromatography; Flame ionization detector; Coupled
method...

French Descriptors: **Analyse** chimique; **Analyse** qualitative; **Analyse**
quantitative ; Compose organique volatil; Aglycone; Glycoside; Glucoside;
Arome; Pulpe fruit-SUB; Solanum; Colombie; Preparation echantillon;
Extraction...

27/3,K/4 (Item 3 from file: 144)
DIALOG(R)File 144:Pascal
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13784390 PASCAL No.: 98-0498293
Polymethoxylated flavones in Brazilian orange juice
PUPIN A M; DENNIS M J; TOLEDO M C F
Centro Pluridisciplinar de Pesquisas Quimicas, Biologicas e Agricolas
(CPQBA), Universidade Estadual de Campinas, CP 6171, Campinas, SP CEP
13081-970, Brazil; CSL Food Science Laboratory, Norwich Research Park,
Colney, Norwich NR4 7UQ, United Kingdom; Faculdade de Engenharia de
Alimentos, Universidade Estadual de Campinas, CP 6121, Campinas SP CEP
13081-970, Brazil
Journal: Food chemistry, 1998, 63 (4) 513-518
Language: English

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... SUP - SUP 1 sinensetin with the highest concentrations found in Pera

and Natal varieties. Commercial **samples** of frozen concentrated **orange** juice (FCOJ), frozen concentrated **pulp** -wash (FCOPW), retail FCOJ and retail freshly squeezed orange juice (FSOJ) typically contained at least...

English Descriptors: Flavonoid; HPLC chromatography; Ultraviolet visible spectrometry; Orange juice; Brazil; **Quality** control; Adulteration; **Analysis** method; **Quantitative analysis** ; Reversed phase chromatography

French Descriptors: Flavonoide; Chromatographie HPLC; Spectrometrie UV visible; Jus d'orange; Bresil; Controle qualite; Adulteration; Methode **analyse** ; **Analyse quantitative** ; Chromatographie phase inverse

Other Descriptors: Brasilien; Qualitaetskontrolle; **Quantitative Analyse**

27/3,K/5 (Item 4 from file: 144)
DIALOG(R)File 144:Pascal
(c) 2006 INIST/CNRS. All rts. reserv.

13533021 PASCAL No.: 98-0233304
Flavanone glycosides in Brazilian orange juice
PUPIN A M; DENNIS M J; TOLEDO M C F
Centro Pluridisciplinar de Pesquisas Quimicas, Biologicas e Agricolas (CPQBA) - Universidade Estadual de Campinas, CP 6171 Campinas SP, CEP 13081-970, Brazil; CSL Food Science Laboratory, Norwich Research Park, Colney, Norwich NR4 7UQ, United Kingdom; Faculdade de Engenharia de Alimentos-Universidade Estadual de Campinas, CP 6121, Campinas SP, CEP 13081-970, Brazil
Journal: Food chemistry, 1998, 61 (3) 275-280
Language: English

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Authentic **samples** of **oranges**, frozen concentrated **orange** juice and **pulp** -wash, and retail **samples** of freshly squeezed orange juice and frozen concentrated orange juice have been collected in Brazil...

... 690 mg l SUP - SUP 1 (after dilution to 12 Degree Brix). In frozen concentrated **orange** juice **pulp** -wash, the narirutin level ranged from 155 to 239 mg l SUP - SUP 1 and...

English Descriptors: Glycoside; **Quantitative analysis** ; **Analysis** method; HPLC chromatography; Reversed phase chromatography; Orange juice; Brazil; Quality control; Adulteration; Chemical composition; Flavonoid...

French Descriptors: Glycoside; **Analyse quantitative** ; Methode **analyse** ; Chromatographie HPLC; Chromatographie phase inverse; Jus d'orange; Bresil ; Controle qualite; Adulteration; Composition chimique; Flavonoide...

Other Descriptors: **Quantitative Analyse** ; Brasilien; Qualitaetskontrolle ; Chemische Zusammensetzung

27/3,K/6 (Item 5 from file: 144)
DIALOG(R)File 144:Pascal
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12473072 PASCAL No.: 96-0136130

HPLC-UV determination of pesticide residues at 0.01 ppm in apple and pear pulp used for baby food

BICCHI C; BALBO C; BINELLO A; D'AMATO A

Dip. sci. tecnologia farmaco, Via P. Giuria 9, 10125 Torino, Italy

Journal: HRC. Journal of high resolution chromatography, 1996, 19 (2) 105-110

Language: English

English Descriptors: Trace analysis; HPLC chromatography; Ultraviolet spectrometry; **Sample** preparation; Solvent extraction; **Fruit pulp**; Infant food; Pesticides; Aromatic compound; Ureas; Organic carbamate; Carboxamide; **Quantitative analysis**

...French Descriptors: echantillon; Extraction solvant; Pulpe fruit; Aliment pour nourrisson; Pesticide; Compose aromatique; Urees; Carbamate organique; Carboxamide; **Analyse quantitative**

Other Descriptors: Spurenanalyse; Probenvorbereitung; Loesungsmittelextraktion; **Quantitative Analyse**

27/3,K/7 (Item 1 from file: 51)

DIALOG(R)File 51:Food Sci.&Tech.Abs

(c) 2007 FSTA IFIS Publishing. All rts. reserv.

00892412 2003-Hq3082 SUBFILE: FSTA

Sensory evaluation and consumer test of minimally processed orange juice.

Torre, J. C. de M. della; Rodas, M. A. de B.; Badolato, G. G.; Tadini, C. C.

Lab. de Analise Sensorial, Inst. Adolfo Lutz, Av. Dr. Arnaldo 355, CEP 01246-902, Sao Paulo, SP, Brazil

Ciencia e Tecnologia de Alimentos 2003 , 23 (2) 105-111

LANGUAGE: Portuguese SUMMARY LANGUAGE: English

Sensory properties of pasteurized orange juices were **evaluated** using **quantitative** descriptive **analysis** (QDA) and consumer testing. Juices from orange (cv. Pera) were pasteurized using 9 sets of...

...s), and analysed for appearance, aroma, flavour and purchase intent. QDA revealed significant differences between **samples** for presence of **pulp**, natural **orange** aroma and flavour; intensities of the sensory properties decreasing with increasing holding time. However, no...

27/3,K/8 (Item 2 from file: 51)

DIALOG(R)File 51:Food Sci.&Tech.Abs

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00312025 86-02-c0019 SUBFILE: FSTA

Inter-laboratory calibration for the quality control of pesticide analysis (1982-1983).

Dyk, L. P. van; Lotter, L.; Beer, P. R. de; Reyskens, D. H. J. P.; Viljoen, A. J.; Prinsloo, S. M.

Task Group ICE, Working Group on Pesticide Analysis, Private Bag X134, Pretoria 0001, South Africa

Analyst 1985 , 110 (9) 1053-1058

LANGUAGE: English

Inter-laboratory calibration for the quality control of pesticide analysis (1982-1983).

...and 1983 are described. Analyses were carried out on solutions of pesticides, on residues in orange and cabbage pulp samples, peanut butter and preserved cream, and 2 formulations. The results indicated that most laboratories performed...

27/3,K/9 (Item 1 from file: 53)

DIALOG(R)File 53:FOODLINE(R): Science

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00915232 FOODLINE ACCESSION NUMBER: 589047

Quantitative analysis of the volatile aroma components of pepino fruit by purge-and-trap and gas chromatography.

Ruiz-Bevia F; Font A; Garcia A N; Blasco P; Ruiz J J

Journal of the Science of Food and Agriculture (August), 82 (10), 1182-1188 (25 ref.)

2002

PUBLISHER: John Wiley & Sons Ltd. Address: Baffins Lane, Chichester, West Sussex PO19 1UD, UK. Telephone: +44 (1243) 779777. Fax: +44 (1243)

775878. Email: customer@wiley.co.uk Web: www.wiley.co.uk/sci or

www.interscience.wiley.com

ISSN NO: 0022-5142

LANGUAGE: English

DOCUMENT TYPE: Journal article

Quantitative analysis of the volatile aroma components of pepino fruit by purge-and-trap and gas chromatography.

...ABSTRACT: are discussed. The characteristics of the samples with a high volatile content were Long clone, fruit pulp, and ripe fruit; characteristics of samples with a low volatile content were Round clone, fruit peel and unripe fruit.

?

29/3,K/1 (Item 1 from file: 144)
DIALOG(R)File 144:Pascal
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14171986 PASCAL No.: 99-0370356

Optimising acceptability of low-sugar strawberry gels segmenting consumers by internal preference mapping

DAMASIO M H; COSTELL E; DURAN L

Instituto de Agroquimica y Tecnologia de Alimentos (CSIC), Apartado de Correos 73, 46100 Burjassot, Valencia, Spain

Journal: Journal of the science of food and agriculture, 1999, 79 (4) 626-632

Language: English

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... SUP - SUP 1) have been performed based on response surface methodology. A group of 91 **consumers evaluated** the acceptability of each one of the 16 formulations. Information obtained when considering the mean acceptance **scores** for all **consumers** as a dependent variable in regression analysis was compared with that obtained when using the mean acceptance **scores** for each of the **consumer** subgroups, segmented according to their similarity of preference by internal preference mapping. Only the linear effect of fruit was significant on the mean acceptance **scores** for all **consumers**. The three first segmented subgroups accounted for about 70% of the total consumers. The rest...

English Descriptors: Sensory **analysis** ; Texture **analysis** ; Spain; Strawberry; Jelly jam; **Fruit pulp** ; Light product; Sugar; Optimization ; Rheological properties; Organoleptic properties; Social acceptability; Consumer behavior; Feeding preference; Segmentation...

French Descriptors: **Analyse** sensorielle; **Analyse texture** ; Espagne; Fraise(fruit); Gelee de fruit; Pulpe fruit; Produit allège; Sucre; Optimisation; Propriete rheologique; Propriete...

29/3,K/2 (Item 1 from file: 203)
DIALOG(R)File 203:AGRIS
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01361011 AGRIS No: 89-079871

Development of a sorrel/tomato ketchup

Mohip, I.L.

West Indies Univ., St. Augustine (Trinidad and Tobago). Dept. of Chemical Engineering

Thesis Degree: Thesis (M. Sc.)

Publisher: , St. Augustine (Trinidad and Tobago), 1985, 123 leaves

Language: English Summary Language: English

... spices, colouring ingredients and tomato flavouring, in the preparation of a simulated tomato ketchup. **Consumer evaluation** of the 70:30 sorrel/ketchup sample found it to be significantly different (1 % level...

... not red enough. There was no significant difference in consumer perception of spiciness, acidity and **texture**. Laboratory **analysis** showed the experimental product to be comparable to commercial brands in pH and consistency, but...

Descriptors in English: FOOD TECHNOLOGY; ORGANOLEPTIC PROPERTIES;
CHEMICOPHYSICAL PROPERTIES; CROPS; DICOTYLEDONS; ECONOMIC PLANTS; **FIBRE**
CROPS; FLAVOURINGS; **FRUIT** VEGETABLES; GREEN VEGETABLES; HIBISCUS;
INDUSTRIAL CROPS; MALVACEAE; MALVALES; PLANTS; VEGETABLE CROPS;

Descriptors in French: TECHNOLOGIE ALIMENTAIRE; PROPRIETE ORGANOLEPTIQUE
; AROMATISANT; DICOTYLEDONE; HIBISCUS; LEGUME FEUILLE; LEGUME **FRUIT** ;
MALVACEAE; MALVALES; PLANTE; PLANTE A **FIBRES** ; PLANTE D'INTERET
ECONOMIQUE; PLANTE DE CULTURE; PLANTE INDUSTRIELLE; PLANTE LEGUMIERE;
PROPRIETE PHYSICO-CHIMIQUE;

29/3,K/3 (Item 2 from file: 203)
DIALOG(R)File 203:AGRI
Dist by NAL, Intl Copr. All rights reserved. All rts. reserv.

01343392 AGRIS No: 89-041378

New technology for blue cheese production from coconut milk - skimmilk powder blends Philippines

Davide, C.L.; Peralta, C.N.; Sarmago, I.G.; Pagsuberon, G.J.
(Philippines Univ., Los Banos, College, Laguna (Philippines) Dairy
Training and Research Inst.)

Journal: Philippine Journal of Coconut Studies, Dec 1986, v. 11(2) p.
51-58

Language: English Summary Language: English

... the suitability of coconut milk as a fat carrier in cheese
manufacture. Cheese yield, composition, **sensory qualities**, and
consumer 's acceptability were **evaluated** and compared. Results showed
that coconut milk is highly suitable for blending with skimmilk powder...

Descriptors in English: ANIMAL PRODUCTS; ASIA; BEVERAGE CROPS; CROPS;
DRIED MILK; DRIED PRODUCTS; ECONOMIC PLANTS; **FIBRE** CROPS; FOODS;
FRUIT CROPS; INDUSTRIAL CROPS; MILK PRODUCTS; MONOCOTYLEDONS; NUT CROPS
; OIL CROPS; PALMAE; PLANTS; PRINCIPES; PRODUCT GROUPS...

29/3,K/4 (Item 1 from file: 51)
DIALOG(R)File 51:Food Sci.&Tech.Abs
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00892412 2003-Hq3082 SUBFILE: FSTA

Sensory evaluation and consumer test of minimally processed orange juice.

Torre, J. C. de M. della; Rodas, M. A. de B.; Badolato, G. G.; Tadini, C.
C.

Lab. de Analise Sensorial, Inst. Adolfo Lutz, Av. Dr. Arnaldo 355, CEP
01246-902, Sao Paulo, SP, Brazil

Ciencia e Tecnologia de Alimentos 2003 , 23 (2) 105-111

LANGUAGE: Portuguese SUMMARY LANGUAGE: English

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Sensory properties of pasteurized orange juices were **evaluated** using
quantitative descriptive **analysis** (QDA) and consumer testing. Juices
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...appearance, aroma, flavour and purchase intent.. QDA revealed
significant differences between samples for presence of **pulp**, natural

orange aroma and flavour; intensities of the sensory properties decreasing with increasing holding time. However, no...

29/3,K/5 (Item 1 from file: 53)
DIALOG(R)File 53:FOODLINE(R): Science
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01042289 FOODLINE ACCESSION NUMBER: 666592
Method for optical image analysis of citrus pulp.

~~Parente J; Dicicco J~~

PATENT ASSIGNEE: Tropicana Products Inc
PATENT: WO 2005033673 A1
APPLICATION COUNTRY: US (DATE(S):29.9.2003)
DESIGNATED STATES:

SeepublishedpatentdocumentforDesignatedContractingStates.
X-REFERENCE: FRUIT AND VEGETABLE PRODUCTS
LANGUAGE: English
DOCUMENT TYPE: ~~Patent~~

ABSTRACT: A method of incorporating instrumentation in determining the size and sensory quality of pulp in citrus juice such as orange, grapefruit, tangerine, lemon, and their combinations is disclosed. The invention involves the use of image-based measurements of particles and pulp parameters. The measured parameters are compared to known sensory evaluations to determine a sensory quality of the pulp, which is then correlated to known customer ratings. The invention is useful in determining whether the citrus juice has an acceptable amount of the type of pulp desired by customers. It can also be used in establishing quality-control measures and criteria for use in commercial products so that a juice with highly desirable pulp...

?

31/3,K/1 (Item 1 from file: 144)
DIALOG(R)File 144:Pascal
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15014607 PASCAL No.: 01-0171093

Particle size determination of food suspensions : Application to cloudy apple juice

GENOVESE D B; LOZANO J E

PLAPIQUI (UNS-CONICET), 12 de Octubre 1842, (8000) Bahia Blanca, Argentina

Journal: Journal of food process engineering, 2000, 23 (6) 437-452

Language: English

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Particle size determination of food suspensions : Application to cloudy apple juice

Three different techniques were applied to **determine** particle size distribution (PSD) of cloudy apple juice: sedimentation-photometry (S-F), scanning electron microscopy (SEM) and...

English Descriptors: Apple; **Fruit** juice; **Particle** suspension fluid; **Particle** size distribution; Photometry; Scanning electron microscopy; Photon correlation spectrometry; Comparative study

Spanish Descriptors: Manzana; Jugo fruta; Fluido suspension; Distribucion dimension particula; Fotometria; Microscopia **electronica** barrido; Espectrometria correlacion foton; Estudio **comparativo**

35/3,K/1 (Item 1 from file: 8)
DIALOG(R)File 8: Ei Compendex(R)
(c) 2007 Elsevier Eng. Info. Inc. All rts. reserv.

07773804 E.I. No: EIP97083769537

Title: Fluorescence microphotometry in determining the lignin content of single pulp fibers

Author: Liu, Yue; Gustafson, Richard; Callis, James; McKean, Bill
Corporate Source: Univ of Washington, Seattle, WA, USA
Conference Title: Proceedings of the 1997 9th International Symposium on Wood and Piping Chemistry, ISWPC. Part 1 (of 2)
Conference Location: Montreal, Can Conference Date: 19970609-19970612
E.I. Conference No.: 46738
Source: Oral Presentations Proceedings of the ACM Workshop on Role-Based Access Control v 1 1997. ACM, New York, NY, USA. p T2-1-T2-5
Publication Year: 1997
CODEN: 002627
Language: English

...Abstract: with respect to their fluorescence introduced with Acridine Orange staining (so called secondary fluorescence). Acridine Orange stained **fibers** fluoresce a green color when they have a low kappa number. At higher kappa numbers...

...the effects of stain solution concentration and pH, staining time, and different kappa numbers are **quantitatively evaluated** with a fluorescence microscope interfaced with an **image analysis** system. The spectra of Acridine Orange stained **fibers** acquired with microscope photometer are also presented. (Author abstract) 11 Refs.

Descriptors: *Natural fibers; Lignin; pH effects; Fluorescence; Photometry; **Image analysis**; Pulp

35/3,K/2 (Item 1 from file: 34)
DIALOG(R)File 34: SciSearch(R) Cited Ref Sci
(c) 2007 The Thomson Corp. All rts. reserv.

08241261 Genuine Article#: 261WE No. References: 40

Title: Occurrence of gamma-aminobutyric acid-transaminase activity in nerve fibers of human thymus

Author(s): Cavallotti D (REPRINT) ; Artico M; DeSantis S; Cavallotti C
Corporate Source: UNIV ROMA LA SAPIENZA, DEPT CARDIOVASC & RESP SCI, FAC PHARM, VIA A BORELLI 50/I-00161 ROME//ITALY/ (REPRINT); UNIV ROMA LA SAPIENZA, NEUROL CLIN, FAC PHARM/I-00161 ROME//ITALY/; UNIV ROMA LA SAPIENZA, CHAIR HUMAN ANAT, FAC PHARM/I-00161 ROME//ITALY/

Journal: HUMAN IMMUNOLOGY, 1999, V60, N11 (NOV), P1072-1079

ISSN: 0198-8859 Publication date: 19991100

Publisher: ELSEVIER SCIENCE INC, 655 AVENUE OF THE AMERICAS, NEW YORK, NY 10010

Language: English Document Type: ARTICLE (ABSTRACT AVAILABLE)

...Abstract: and elderly (n = 8) men. Histologic staining of the human thymus was performed with eosin- **orange**, while histologic staining of nerve **fibers** was performed with the Bodian method. Histochemical and biochemical demonstration of GABA-iota, including protein dosage, was performed by the methods of Van Gelder and Jung, respectively. Finally, **quantitative analysis** of images was performed. Staining with eosin-orange reveals the micro-anatomical details of the...

...are in accordance with the histoenzymatic results and confirm all of our previous observations. Finally, **quantitative analysis** of images

performed on slices let us confirm all the most changes induced induced by...

35/3,K/3 (Item 2 from file: 34)

DIALOG(R)File 34:SciSearch(R) Cited Ref Sci
(c) 2007 The Thomson Corp. All rts. reserv.

08005594 Genuine Article#: 235KT No. References: 20

Title: A novel method to measure fiber kappa number

Author(s): Liu Y (REPRINT) ; Gustafson RR; Callis JB; McKean WT

Corporate Source: UNIV WASHINGTON, COLL FOREST RESOURCES, BOX

352100/SEATTLE//WA/98195 (REPRINT)

Journal: TAPPI JOURNAL, 1999, V82, N9 (SEP), P107-111

ISSN: 0734-1415 Publication date: 19990900

Publisher: TECH ASSN PULP PAPER IND INC, 15 TECHNOLOGY PARK SOUTH,
NORCROSS, GA 30092

Language: English Document Type: ARTICLE (ABSTRACT AVAILABLE)

...Abstract: fibers. Fibers of different kappa numbers can be differentiated using their fluorescence introduced by Acridine **Orange** staining. Acridine **Orange** stained **fibers** fluoresce a green color when they have a low kappa number. At higher kappa numbers...

...the effect of stain solution concentration and pH, staining time, and fiber kappa number are **quantitatively evaluated** with a fluorescence microscope interfaced with an **image analysis** system.

35/3,K/4 (Item 3 from file: 34)

DIALOG(R)File 34:SciSearch(R) Cited Ref Sci
(c) 2007 The Thomson Corp. All rts. reserv.

06884537 Genuine Article#: ZZ151 No. References: 29

Title: Fractal dimensions of small (15-200 mu m) particles in Eastern Pacific coastal waters

Author(s): Li XY; Passow U; Logan BE (REPRINT)

Corporate Source: PENN STATE UNIV, DEPT CIVIL & ENVIRONM ENGN/UNIVERSITY

PK//PA/16802 (REPRINT); PENN STATE UNIV, DEPT CIVIL & ENVIRONM

ENGN/UNIVERSITY PK//PA/16802; UNIV HONG KONG, DEPT CIVIL & STRUCT

ENGN/HONG KONG//HONG KONG/; UNIV CALIF SANTA BARBARA, INST MARINE

SCI/SANTA BARBARA//CA/93106

Journal: DEEP-SEA RESEARCH PART I-OCEANOGRAPHIC RESEARCH PAPERS, 1998, V45,
N1 (JAN), P115-131

ISSN: 0967-0637 Publication date: 19980100

Publisher: PERGAMON-ELSEVIER SCIENCE LTD, THE BOULEVARD, LANGFORD LANE,
KIDLINGTON, OXFORD OX5 1GB, ENGLAND

Language: English Document Type: ARTICLE (ABSTRACT AVAILABLE)

...Abstract: calculated the fractal dimensions of microscopic particles 15-200 mu m in length through simultaneous **measurements** of particle size distributions as a function of solid equivalent diameter (from solid volumes measured using a Coulter Counter) and average length (from **image analysis** of acridine- **orange** :stained filtered **particles**). Particle size distributions were **measured** at two eastern Pacific coastal areas, one in Monterey Bay, CA, and the other in...

35/3,K/5 (Item 1 from file: 144)

DIALOG(R)File 144:Pascal
(c) 2006 INIST/CNRS. All rts. reserv.

14250432 PASCAL No.: 99-0453428

A novel method to measure fiber kappa number

YUE LIU; GUSTAFSON R R; CALLIS J B; MC-KEAN W T
University of Washington, College of Forest Resources, Box 352100,
Seattle, WA 98195, United States

Journal: Tappi journal, 1999, 82 (9) 74,78,82,107-111 (8 p.)

Language: English Summary Language: Japanese; Chinese; Spanish

Copyright (c) 1999 INIST-CNRS. All rights reserved.

... fibers. Fibers of different kappa numbers can be differentiated using their fluorescence introduced by Acridine **Orange** staining. Acridine **Orange** stained **fibers** fluoresce a green color when they have a low kappa number. At higher kappa number...

... the effects of stain solution concentration and pH, staining time, and fiber kappa number are **quantitatively evaluated** with a fluorescence microscope interface with an **image analysis** system. Application : a method to measure uniformity of a pulp down to the fiber level...

35/3,K/6 (Item 2 from file: 144)

DIALOG(R)File 144:Pascal

(c) 2006 INIST/CNRS. All rts. reserv.

13676845 PASCAL No.: 98-0385185

Fractal dimensions of small (15-200 μ m) particles in Eastern Pacific coastal waters

XIAOYAN LI; PASSOW U; LOGAN B E

Department of Civil and Structural Engineering, The University of Hong Kong, Hong Kong; Marine Sciences Institute, University of California, Santa Barbara, CA 93106, United States; Department of Civil and Environmental Engineering, The Pennsylvania State University, University Park, PA, 16802, United States

Journal: Deep-sea research. Part 1. Oceanographic research papers, 1998, 45 (1) 115-131

Language: English

Copyright (c) 1998 INIST-CNRS. All rights reserved.

...calculated the fractal dimensions of microscopic particles 15-200 μ m in length through simultaneous **measurements** of particle **size** distributions as a function of solid equivalent diameter (from solid volumes measured using a Coulter Counter) and average length (from **image analysis** of acridine- **orange** stained filtered **particles**). **Particle size** distributions were **measured** at two eastern Pacific coastal areas, one in Monterey Bay, CA, and the other in...
?

38/3,K/1 (Item 1 from file: 53)
DIALOG(R) File 53:FOODLINE(R): Science
(c) 2007 LFRA. All rts. reserv.

01042289 FOODLINE ACCESSION NUMBER: 666592
Method for optical image analysis of citrus pulp.

Parente J ; Diccico J
PATENT ASSIGNEE: Tropicana Products Inc
PATENT: WO 2005033673 A1
APPLICATION COUNTRY: US (DATE(S):29.9.2003)
DESIGNATED STATES:
SeepublishedpatentdocumentforDesignatedContractingStates.
X-REFERENCE: FRUIT AND VEGETABLE PRODUCTS
LANGUAGE: English
DOCUMENT TYPE: Patent

Parente J ...

... Diccico J
ABSTRACT: A method of incorporating instrumentation in determining the size and sensory quality of pulp in citrus juice such as orange , grapefruit, tangerine, lemon, and their combinations is disclosed. The invention involves the use of image...

?

File 348:EUROPEAN PATENTS 1978-2006/ 200701

(c) 2007 European Patent Office

File 349:PCT FULLTEXT 1979-2006/UB=20070104UT=20061228

(c) 2007 WIPO/Thomson

Set	Items	Description
S1	478	CITRUS()JUICE??
S2	101640	ORANGE?? OR TANGERINE?? OR GRAPEFRUIT? OR LEMON?? OR FRUIT- ?? OR GRAPE??
S3	8183	(S1 OR S2) (5N) (BLEND??? OR COMBINATION?? OR MIXTURE?? OR M- IXING OR MIX)
S4	2291	(S1 OR S2) (5N) (PULP OR PARTICLE?? OR FIBER?? OR FIBRE?? OR FIBROUS()SAC??)
S5	213393	(MEASUR? OR EVALUAT? OR ANALYS? OR ANALYZ? OR DETERMIN?) (5- N) (SENSORY()QUALIT? OR SIZE?? OR QUANTIT? OR TEXTURE?? OR QUA- LITY OR QUALITIES)
S6	24	(SAMPLE?? OR SAMPLING) (3N)S4
S7	5418	(CUSTOMER?? OR CONSUMER?? OR BUYER??) (5N) (EVALUAT? OR SURV- EY? OR RATE?? OR RATING?? OR SCORE?? OR SCORING)
S8	2237	PERSONAL(3N) (PREFER?? OR CHOICE?? OR PROFIL?)
S9	35891	(COMPUTERI? OR AUTOMATE?? OR ELECTRONIC?) (5N) (COMPAR? OR M- ATCH? OR ASSESS? OR LINK OR LINKS OR LINKING OR MEASUR? OR CA- LCULAT?)
S10	90	(IMAGE OR OPTICAL) (3N)BASED()MEASUR?
S11	58786	(IMAGE?? OR IMAGING) () (ANALYZER? OR ANALYS? OR PROCESS? OR RECOGNITION?)
S12	90411	PIXEL? OR PICTURE()ELEMENT? OR PEL`
S13	63	OPTOMAX?
S14	5	AU=(PARENTE, J? OR PARENTE J? OR DICICCO, J? OR DICCICCO J- ?) OR JULIANA(2N)PARENTE OR JENNIFER()DICCICCO
S15	117	TROPICANA?
S16	207	S3(5N) (PULP OR PARTICLE?? OR FIBER?? OR FIBRE?? OR FIBROUS- ()SAC??)
S17	1	S16(5N)S5
S18	0	S16(5N) (S7:S8)
S19	0	S16(5N)S9
S20	0	S16(5N) (S10:S11)
S21	0	S16(5N)S12
S22	7	S4(5N)S5
S23	6	S22 NOT S17
S24	1	S22(5N) (S6:S12)
S25	1	S13(5N)S4
S26	48	S13(5N) (S10:S12)
S27	0	S26(5N)S4
S28	2	S15(5N)S4
S29	0	S15(5N)S6
S30	0	S15(5N)S9
?		

17/3,K/1 (Item 1 from file: 349)
DIALOG(R)File 349:PCT FULLTEXT
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00201583

POWDER COATING COMPOSITIONS

COMPOSITIONS DE REVETEMENT EN POUDRE

Patent Applicant/Assignee:

COURTAULDS COATINGS (HOLDINGS) LIMITED,
SINCLAIR-DAY John David,
CASSIDY Stephen Paul,
RING John,
CORDINER Andrew George,

Inventor(s):

SINCLAIR-DAY John David,
CASSIDY Stephen Paul,
RING John,
CORDINER Andrew George,

Patent and Priority Information (Country, Number, Date):

Patent: WO 9118951 A1 19911212

Application: WO 91GB868 19910531 (PCT/WO GB9100868)

Priority Application: GB 9012315 19900601

Designated States:

(Protection type is "patent" unless otherwise stated - for applications prior to 2004)

AT AU BE BR CA CH DE DK ES FI FR GB GR HU IT JP KR LU NL NO PL SE SU US

Publication Language: English

Fulltext Word Count: 26544

Fulltext Availability:

Claims

Claim

... of the starting materials and the finished product were conducted using a Galai CIS-1 particle analyser.

Size (gm) White Orange 95:5 Mix Agglomerated

Polyester Polyester Product

Mean 56,0 3*5 52ol 60,6

Vol <5 Oe6...

23/3,K/1 (Item 1 from file: 348)
DIALOG(R)File 348:EUROPEAN PATENTS
(c) 2007 European Patent Office. All rts. reserv.

02164830

Citrus fruit fibers in processed meat

Fléischprodukte enthalten Zitrusfaser

Produits a base de viande comprenant des fibres d'agrumes

PATENT ASSIGNEE:

Cargill, Inc., (4489950), 15407 McGinty Road W., Wayzata, MN 55391, (US),

(Applicant designated States: all)

INVENTOR:

The designation of the inventor has not yet been filed

LEGAL REPRESENTATIVE:

Wilkinson, Stephen John (52061), Stevens, Hewlett & Perkins 1 St.

Augustine's Place, Bristol BS1 4UD, (GB)

PATENT (CC, No, Kind, Date): EP 1723856 A1 061122 (Basic)

APPLICATION (CC, No, Date): EP 2005253044 050518;

DESIGNATED STATES: AT; BE; BG; CH; CY; CZ; DE; DK; EE; ES; FI; FR; GB; GR;

HU; IE; IS; IT; LI; LT; LU; MC; NL; PL; PT; RO; SE; SI; SK; TR

EXTENDED DESIGNATED STATES: AL; BA; HR; IL; MK; YU

INTERNATIONAL CLASSIFICATION (V8 + ATTRIBUTES):

IPC + Level Value Position Status Version Action Source Office:

A23L-0001/317 A I F B 20060101 20050927 H EP

A23L-0001/315 A I L B 20060101 20050927 H EP

A23L-0001/308 A I L B 20060101 20050927 H EP

A23L-0001/305 A I L B 20060101 20050927 H EP

A23K-0001/18 A I L B 20060101 20050927 H EP

ABSTRACT WORD COUNT: 38

LANGUAGE (Publication,Procedural,Application): English; English; English

FULLTEXT AVAILABILITY:

Available Text	Language	Update	Word Count
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CLAIMS A	(English)	200647	355
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SPEC A	(English)	200647	2790
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Total word count - document A	3145
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Total word count - document B	0
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Total word count - documents A + B	3145
------------------------------------	------

...SPECIFICATION 30% coarse orange fiber (+ 70% defatted soy flour (10 mesh -80 PDI from Cargill))

Coarse orange fibre granulometry: average particle size of 500 microns as measured with Sympatec Laser PSD Instrument.

PDI = protein dispersibility index

The emulsion was formed as follows...

23/3,K/2 (Item 2 from file: 348)
DIALOG(R)File 348:EUROPEAN PATENTS
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00699642

COLORANT COMPOSITIONS AND PROCESSES

FARBPRÄPARATE SOWIE VERFAHREN

COMPOSITIONS DE COLORANTS ET LEURS PROCÉDES DE PRODUCTION

PATENT ASSIGNEE:

MINNESOTA MINING AND MANUFACTURING COMPANY, (300414), 3M Center, Saint

Paul, Minnesota 55133-3427, (US), (applicant designated states:

DE;FR;GB;IT)

INVENTOR:

KUMAR, Kanta, P.O. Box 33427, Saint Paul, MN 55133-3427, (US)
DAVIS, Robert, A., P.O. Box 33427, Saint Paul, MN 55133-3427, (US)
NICHOLS, Sheila, M., P.O. Box 33427, Saint Paul, MN 55133-3427, (US)
BUTTERY, Howard, J., P.O. Box 33427, Saint Paul, MN 55133-3427, (US)

LEGAL REPRESENTATIVE:

VOSSIUS & PARTNER (100311), Postfach 86 07 67, 81634 Munchen, (DE)
PATENT (CC, No, Kind, Date): EP 725677 A1 960814 (Basic)
EP 725677 B1 990421
WO 9511747 950504
APPLICATION (CC, No, Date): EP 94930038 941004; WO 940S11267 941004
PRIORITY (CC, No, Date): US 145492 931029
DESIGNATED STATES: DE; FR; GB; IT
INTERNATIONAL PATENT CLASS (V7): B01J-013/02; C08J-003/21;
NOTE:

No A-document published by EPO
LANGUAGE (Publication, Procedural, Application): English; English; English
FULLTEXT AVAILABILITY:

Available Text	Language	Update	Word Count
CLAIMS B	(English)	9916	309
CLAIMS B	(German)	9916	290
CLAIMS B	(French)	9916	358
SPEC B	(English)	9916	7700
Total word count - document A			0
Total word count - document B			8657
Total word count - documents A + B			8657

...SPECIFICATION followed by heating at 100(degree)C for 2 hours to yield 150 parts of orange pigmented resin particles . Mean particle size (analyzed by Coulter Particle Analyzer , Model No. LS130) for these particles is 14.59 microns.

EXAMPLE 15

To 800 parts...
...followed by heating at 100(degree)C for 2 hours to yield 147 parts of orange pigmented resin particles . Mean particle size (analyzed by Coulter Particle Analyzer , Model No. LS130) for these particles is 17.85 microns.

Preparation of Concentrated Precondensate
A...

23/3,K/3 (Item 3 from file: 348)
DIALOG(R)File 348:EUROPEAN PATENTS
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00357771

Low viscosity orange juice concentrates useful for high Brix products having lower pseudoplasticity and greater dispersibility.

Orangensaftkonzentrate mit niedriger Viskositat gebrauchlich fur Produkte mit hohen Brix-Werten, niedrigerer Pseudoplastizitat und grosserer Dispersibilitat.

Concentres de jus d'orange a basse viscosite utilisables pour des produits a valeur de brix elevee ayant une pseudoplasticite moins elevee et une dispersibilite

PATENT ASSIGNEE:

THE PROCTER & GAMBLE COMPANY, (200173), One Procter & Gamble Plaza, Cincinnati Ohio 45202, (US), (applicant designated states: AT; BE; CH; DE; ES; FR; GB; GR; IT; LI; LU; NL; SE)

INVENTOR:

Stipp, Gordon Keith, 7380 Jean Drive, West Chester, OH 45069, (US)

Tsai, Chee-Hway, 6757 Timberwood Dr., West Chester, OH 45069, (US)

LEGAL REPRESENTATIVE:

Canonici, Jean-Jacques et al (57861), Procter & Gamble European Technical
Center N.V. Temselaan 100, B-1853 Strombeek-Bever, (BE)

PATENT (CC, No, Kind, Date): EP 337526 A1 891018 (Basic)

EP 337526 B1 930519

APPLICATION (CC, No, Date): EP 89200639 890314;

PRIORITY (CC, No, Date): US 175708 880331

DESIGNATED STATES: AT; BE; CH; DE; ES; FR; GB; GR; IT; LI; LU; NL; SE

INTERNATIONAL PATENT CLASS (V7): A23L-002/08; A23L-002/02; A23L-002/12;

B01F-005/06;

ABSTRACT WORD COUNT: 104

LANGUAGE (Publication, Procedural, Application): English; English; English

FULLTEXT AVAILABILITY:

Available Text	Language	Update	Word Count
CLAIMS B	(English)	EPBBF1	620
CLAIMS B	(German)	EPBBF1	621
CLAIMS B	(French)	EPBBF1	646
SPEC B	(English)	EPBBF1	8555
Total word count - document A			0
Total word count - document B			10442
Total word count - documents A + B			10442

...SPECIFICATION less. For preferred low viscosity orange juice concentrates of the present invention, this mean particle size is typically 100 micrometers or less. (The method for measuring the mean sinking pulp particle size for these low viscosity orange juice concentrates described hereafter in part G of this application.) This reduction in mean particle size of the sinking pulp...

...CLAIMS of subjecting the concentrated orange juice to high shear treatment for a period of time sufficient to: (3) reduce the mean particle size of the sinking pulp by at least 40 micrometers; and (4) lower the viscosity of the concentrated...

23/3,K/4 (Item 1 from file: 349)

DIALOG(R) File 349:PCT FULLTEXT

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01442328

CITRUS FRUIT FIBERS IN PROCESSED MEAT

FIBRES D'AGRUMES DANS UNE VIANDE TRANSFORMEE

Patent Applicant/Assignee:

CARGILL INCORPORATED, 15407 McGinty Road West, Wayzata, MN 55391, US, US

(Residence), US (Nationality), (for all designated states except: US)

Patent Applicant/Inventor:

VANHEMELRIJCK Jozef Guido Roza, Landbeekstraat 10, B-1860 Meise, BE, BE

(Residence), BE (Nationality),

VAN DE SYPE John, Louis De Meesterstraat 19, B-9890 Semmerzake, BE, BE

(Residence), BE (Nationality),

Legal Representative:

WILKINSON Stephen John (agent), Stevens, Hewlett & Perkins, 1 St

Augustine's & Perkins, Bristol BS1 4UD, GB

Patent and Priority Information (Country, Number, Date):

Patent: WO 2006122734 A1 20061123 (WO 06122734)

Application: WO 2006EP4538 20060515 (PCT/WO EP2006004538)

Priority Application: EP 20052530441 20050518

Designated States:

(All protection types applied unless otherwise stated - for applications 2004+)

AE AG AL AM AT AU AZ BA BB BG BR BW BY BZ CA CH CN CO CR CU CZ DE DK DM
DZ EC EE EG ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KM KN KP KR
KZ LC LK LR LS LT LU LV LY MA MD MG MK MN MW MX MZ NA NG NI NO NZ OM PG
PH PL PT RO RU SC SD SE SG SK SL SM SY TJ TM TN TR TT TZ UA UG US UZ VC
VN YU ZA ZM ZW

(EP) AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HU IE IS IT LT LU LV MC NL
PL PT RO SE SI SK TR

(OA) BF BJ CF CG CI CM GA GN GQ GW ML MR NE SN TD TG

(AP) BW GH GM KE LS MW MZ NA SD SL SZ TZ UG ZM ZW

(EA) AM AZ BY KG KZ MD RU TJ TM

Publication Language: English

Filing Language: English

Fulltext Word Count: 4208

Fulltext Availability:

Detailed Description

Detailed Description

... 30% coarse orange fiber (+ 70% defatted soy flour (10 mesh-80 PDI from
Cargill) Coarse orange fiber granulometry: average particle size
of 500 microns as measured with Sympatec Laser PSD Instrument.
PDI = protein dispersibility index The emulsion was formed as follows...

23/3,K/5 (Item 2 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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01226482 **Image available**

METHOD FOR OPTICAL IMAGE ANALYSIS OF CITRUS PULP

PROCEDE D'ANALYSE D'IMAGES OPTIQUES D'UNE PULPE D'AGRUMES

Patent Applicant/Assignee:

TROPICANA PRODUCTS INC, 1001 13th Avenue East, Bradenton, FL 34208, US,
US (Residence), US (Nationality), (For all designated states except:
US)

Patent Applicant/Inventor:

PARENTE Juliana, 2615 73rd Court West, Bradenton, FL 34209, US, US
(Residence); BR (Nationality); (Designated only for: US)

QUICICO Jennifer, 441 Monte Cristo Boulevard, St. Petersburg, FL 33715,
US, US (Residence), US (Nationality), (Designated only for: US)

Legal Representative:

MEHLER Raymond M (et al) (agent), Cook, Alex, McFarron, Manzo, Cummings &
Mehler, Lt, d., 200 West Adams, Suite 2850, Chicago, IL 60606, US,

Patent and Priority Information (Country, Number, Date):

Patent: WO 200533673 A1 20050414 (WO 0533673)

Application: WO 2004US29994 20040913 (PCT/WO US04029994)

Priority Application: US 2003673732 20030929

Designated States:

(All protection types applied unless otherwise stated - for applications 2004+)

AE AG AL AM AT AU AZ BA BB BG BR BW BY BZ CA CH CN CO CR CU CZ DE DK DM
DZ EC EE EG ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC
LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NA NI NO NZ OM PG PH PL PT RO
RU SC SD SE SG SK SL SY TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

(EP) AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HU IE IT LU MC NL PL PT RO
SE SI SK TR

(OA) BF BJ CF CG CI CM GA GN GQ GW ML MR NE SN TD TG

Sylvia Keys

09-Jan-07 10:24 AM

00293598

COLORANT COMPOSITIONS AND PROCESSES

COMPOSITIONS DE COLORANTS ET LEURS PROCEDES DE PRODUCTION

Patent Applicant/Assignee:

MINNESOTA MINING AND MANUFACTURING COMPANY,

Inventor(s):

KUMAR Kanta,

DAVIS Robert A,

NICHOLS Sheila M,

BUTTERY Howard J,

Patent and Priority Information (Country, Number, Date):

Patent: WO 9511747 A1 19950504

Application: WO 94US11267 19941004 (PCT/WO US9411267)

Priority Application: US 93145492 19931029

Designated States:

(Protection type is "patent" unless otherwise stated - for applications prior to 2004)

JP AT BE CH DE DK ES FR GB GR IE IT LU MC NL PT SE

Publication Language: English

Fulltext Word Count: 8529

Fulltext Availability:

Detailed Description

Detailed Description

... overnight

followed by heating at 100°C for 2 hours to yield 150 parts of orange pigmented resin particles. Mean particle size (analyzed by Coulter Particle Analyzer, Model No. LS130) for these particles is 14.59 micron.

EXAMPLE 15

To 800 parts...overnight

followed by heating at 100°C for 2 hours to yield 147 parts of orange pigmented resin particles. Mean particle size (analyzed by Coulter Particle Analyzer, Model No. LS130) for these particles is 17.85 micron.

Preparation of Concentrated Precondensate

A...

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24/3,K/1 (Item 1 from file: 349)
DIALOG(R)File 349:PCT FULLTEXT
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01226482 **Image available**

METHOD FOR OPTICAL IMAGE ANALYSIS OF CITRUS PULP
PROCEDE D'ANALYSE D'IMAGES OPTIQUES D'UNE PULPE D'AGRUMES

Patent Applicant/Assignee:

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US)

Patent Applicant/Inventor:

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(Residence), BR (Nationality), (Designated only for: US)

PICICCO Jennifer, 441 Monte Cristo Boulevard, St. Petersburg, FL 33715,
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Legal Representative:

MEHLER Raymond M (et al) (agent), Cook, Alex, McFarron, Manzo, Cummings &
Mehler, Lt, d., 200 West Adams, Suite 2850, Chicago, IL 60606, US,

Patent and Priority Information (Country, Number, Date):

Patent: WO 200533673 A1 20050414 (WO 0533673)

Application: WO 2004US29994 20040913 (PCT/WO US04029994)

Priority Application: US 2003673732 20030929

Designated States:

(All protection types applied unless otherwise stated - for applications
2004+)

AE AG AL AM AT AU AZ BA BB BG BR BW BY BZ CA CH CN CO CR CU CZ DE DK DM
DZ EC EE EG ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC
LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NA NI NO NZ OM PG PH PL PT RO
RU SC SD SE SG SK SL SY TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW
(EP) AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HU IE IT LU MC NL PL PT RO
SE SI SK TR
(OA) BF BJ CF CG CI CM GA GN GQ GW ML MR NE SN TD TG
(AP) BW GH GM KE LS MW MZ NA SD SL SZ TZ UG ZM ZW
(EA) AM AZ BY KG KZ MD RU TJ TM

Publication Language: English

Filing Language: English

Fulltext Word Count: 3818

Fulltext Availability:

Detailed Description
Claims

English Abstract

A method for incorporating instrumentation in **determining sensory quality of citrus pulp in citrus juice** by measuring, using **image - based measurements**, one or more parameters of the pulp in a sample of the citrus juice, linking...

Detailed Description

... THE INVENTION

[00071 The present invention is directed to a method for incorporating instrumentation in **determining sensory quality of citrus pulp in citrus juice** by measuring, using **image - based measurements**, one or more parameters of the -pulp in a sample of the citrus juice, lhiking
...

Claim

1 A method for **determining sensory quality of pulp in citrus juice** comprising: measuring a parameter of **pulp** in a **sample** of juice

25/3,K/1 (Item 1 from file: 349)
DIALOG(R)File 349:PCT FULLTEXT
(c) 2007 WIPO/Thomson. All rts. reserv.

01226482 **Image available**

METHOD FOR OPTICAL IMAGE ANALYSIS OF CITRUS PULP
PROCEDE D'ANALYSE D'IMAGES OPTIQUES D'UNE PULPE D'AGRUMES

Patent Applicant/Assignee:

TROPICANA PRODUCTS INC, 1001 13th Avenue East, Bradenton, FL 34208, US,
US (Residence), US (Nationality), (For all designated states except:
US)

Patent Applicant/Inventor:

PARENTE Juliana, 2615 73rd Court West, Bradenton, FL 34209, US, US
(Residence), BR (Nationality), (Designated only for: US)
PICICCO Jennifer, 441 Monte Cristo Boulevard, St. Petersburg, FL 33715,
US, US (Residence), US (Nationality), (Designated only for: US)

Legal Representative:

MEHLER Raymond M (et al) (agent), Cook, Alex, McFarron, Manzo, Cummings &
Mehler, Lt, d., 200 West Adams, Suite 2850, Chicago, IL 60606, US,

Patent and Priority Information (Country, Number, Date):

Patent: WO 200533673 A1 20050414 (WO 0533673)
Application: WO 2004US29994 20040913 (PCT/WO US04029994)
Priority Application: US 2003673732 20030929

Designated States:

(All protection types applied unless otherwise stated - for applications
2004+)

AE AG AL AM AT AU AZ BA BB BG BR BW BY BZ CA CH CN CO CR CU CZ DE DK DM
DZ EC EE EG ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC
LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NA NI NO NZ OM PG PH PL PT RO
RU SC SD SE SG SK SL SY TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW
(EP) AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HU IE IT LU MC NL PL PT RO
SE SI SK TR
(OA) BF BJ CF CG CI CM GA GN GQ GW ML MR NE SN TD TG
(AP) BW GH GM KE LS MW ME NA SD SL SZ TZ UG ZM ZW
(EA) AM AZ BY KG KZ MD RU TJ TM

Publication Language: English

Filing Language: English

Fulltext Word Count: 3818

Fulltext Availability:

Detailed Description

Detailed Description

... distribution method) to determine which is more accurate.

[0032] Samples were produced from stored Valencia orange pulp . For
the present invention, an Optomax analyzer was used. For each test
done, correlations were derived between the known sample compositions...

?

14/3,K/1 (Item 1 from file: 348)
DIALOG(R)File 348:EUROPEAN PATENTS
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01940926

IN-LINE PROCESS FOR PREPARING CALCIUM-SUPPLEMENTED JUICE BEVERAGES
PROCEDE DE PREPARATION EN LIGNE DE BOISSONS DE TYPE JUS ENRICHIES EN
CALCIUM

PATENT ASSIGNEE:

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PATENT (CC, No, Kind, Date):

WO 2005055745 050623

APPLICATION (CC, No, Date): EP 2004812811 041202; WO 2004US40372 041202

PRIORITY (CC, No, Date): US 727128 031203

DESIGNATED STATES: AT; BE; BG; CH; CY; CZ; DE; DK; EE; ES; FI; FR; GB; GR;
HU; IE; IS; IT; LI; LT; LU; MC; NL; PL; PT; RO; SE; SI; SK; TR

EXTENDED DESIGNATED STATES: AL; BA; HR; LV; MK; YU

INTERNATIONAL PATENT CLASS (V7): A23L-002/52; A23L-001/304

LANGUAGE (Publication,Procedural,Application): English; English; English

INVENTOR:

PARENTE, Juliana,

14/3,K/2 (Item 2 from file: 348)

DIALOG(R)File 348:EUROPEAN PATENTS

(c) 2007 European Patent Office. All rts. reserv.

01909280

METHOD FOR OPTICAL IMAGE ANALYSIS OF CITRUS PULP
PROCEDE D'ANALYSE D'IMAGES OPTIQUES D'UNE PULPE D'AGRUMES

PATENT ASSIGNEE:

TROPICANA PRODUCTS, INC., (1711461), 1001 13th Avenue East, Bradenton, FL
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INVENTOR:

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DICICCO, Jennifer, 441 Monte Cristo Boulevard, St. Petersburg, FL 33715,
(US)

PATENT (CC, No, Kind, Date):

WO 2005033673 050414

APPLICATION (CC, No, Date): EP 2004784001 040913; WO 2004US29994 040913

PRIORITY (CC, No, Date): US 673732 030929

DESIGNATED STATES: AT; BE; BG; CH; CY; CZ; DE; DK; EE; ES; FI; FR; GB; GR;
HU; IE; IT; LI; LU; MC; NL; PL; PT; RO; SE; SI; SK; TR

EXTENDED DESIGNATED STATES: AL; HR; LT; LV; MK

INTERNATIONAL PATENT CLASS (V7): G01N-015/00; G01N-033/02; G01N-033/14

LANGUAGE (Publication,Procedural,Application): English; English; English

INVENTOR:

PARENTE, Juliana,

14/3,K/3 (Item 1 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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01250053 **Image available**

IN-LINE PROCESS FOR PREPARING CALCIUM-SUPPLEMENTED JUICE BEVERAGES
PROCEDE DE PREPARATION EN LIGNE DE BOISSONS DE TYPE JUS ENRICHIES EN
CALCIUM

Patent Applicant/Assignee:

TROPICANA PRODUCTS INC, 1001 13th Avenue East, Bradenton, FL 34208, US,
US (Residence), US (Nationality)

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Patent and Priority Information (Country, Number, Date):

Patent: WO 200555745 A1 20050623 (WO 0555745)

Application: WO 2004US40372 20041202 (PCT/WO US04040372)

Priority Application: US 2003727128 20031203

Designated States:

(All protection types applied unless otherwise stated - for applications
2004+)

AE AG AL AM AT AU AZ BA BB BG BR BW BY BZ CA CH CN CO CR CU CZ DE DK DM
DZ EC EE EG ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC
LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NA NI NO NZ OM PG PH PL PT RO
RU SC SD SE SG SK SL SY TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW
(EP) AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HU IE IS IT LT LU MC NL PL
PT RO SE SI SK TR

(OA) BF BJ CF CG CI CM GA GN GQ GW ML MR NE SN TD TG

(AP) BW GH GM KE LS MW MZ NA SD SL SZ TZ UG ZM ZW

(EA) AM AZ BY KG KZ MD RU TJ TM

Publication Language: English

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Fulltext Word Count: 7613

Patent Applicant/Inventor:

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14/3,K/4 (Item 2 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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01226482 **Image available**

METHOD FOR OPTICAL IMAGE ANALYSIS OF CITRUS PULP
PROCEDE D'ANALYSE D'IMAGES OPTIQUES D'UNE PULPE D'AGRUMES

Patent Applicant/Assignee:

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Patent and Priority Information (Country, Number, Date):

Patent: WO 200533673 A1 20050414 (WO 0533673)

Application: WO 2004US29994 20040913 (PCT/WO US04029994)

Priority Application: US 2003673732 20030929

Designated States:

(All protection types applied unless otherwise stated - for applications 2004+)

AE AG AL AM AT AU AZ BA BB BG BR BW BY BZ CA CH CN CO CR CU CZ DE DK DM
DZ EC EE EG ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC
LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NA NI NO NZ OM PG PH PL PT RO
RU SC SD SE SG SK SL SY TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW
(EP) AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HU IE IT LU MC NL PL PT RO
SE SI SK TR
(OA) BF BJ CF CG CI CM GA GN GQ GW ML MR NE SN TD TG
(AP) BW GH GM KE LS MW MZ NA SD SL SZ TZ UG ZM ZW
(EA) AM AZ BY KG KZ MD RU TJ TM

Publication Language: English

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Fulltext Word Count: 3818

Patent Applicant/Inventor:

PARENTE Juliana ,

14/3,K/5 (Item 3 from file: 349)

DIALOG(R)File 349:PCT FULLTEXT

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01135656

GENE-CODING POLYNUCLEOTIDES OF THE CHROMOSOME OF THE
BACTERIUMCHROMOBACTERIUM VIOLACEUM, EXPRESSION AND ACTIVITY OF THESE
POLYNUCLEOTIDES AND THEIR APPLICATIONS

POLYNUCLEOTIDES CODANT POUR DES GENES DU CHROMOSOME DE LA BACTERIE
<I>CHROMOBACTERIUM VIOLACEUM</I>, EXPRESSION ET ACTIVITE DE CES
POLYNUCLEOTIDES ET LEURS APPLICATIONS

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Legal Representative:
 EURY PEREIRA Luna-Filho (agent), Avenida W3 Norte, Quadra 507/B, Edf. CNPq, SEP, CEP-70740-901 Brasilia, DF, BR,
 Patent and Priority Information (Country, Number, Date):
 Patent: WO 200456960 A2-A3 20040708 (WO 0456960)

Application: WO 2003BR207 20031216 (PCT/WO BR03000207)
Priority Application: BR 20027239 20021219
Designated States:
(Protection type is "patent" unless otherwise stated - for applications
prior to 2004)
JP US
(EP) AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HU IE IT LU MC NL PT RO SE
SI SK TR
Publication Language: English
Filing Language: English
Fulltext Word Count: 9961
Patent Applicant/Inventor:
... Designated only for: US)
PARENTE Juliana Alves...
?

28/3,K/1 (Item 1 from file: 348)
DIALOG(R)File 348:EUROPEAN PATENTS
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01392952

DEESTERIFIED PECTINS, PROCESSES FOR PRODUCING SUCH PECTINS, AND STABILIZED
ACIDIC LIQUID SYSTEMS COMPRISING THE SAME
DEESTERIFIZIERTE PECTINE, VERFAHREN ZUR HERSTELLUNG VON DIESEN, UND DIESE
ENTHALTENDE STABILISIERTE SAURE FLUSSIGKEITSSYSTEME
PECTINES DESESTERIFIEES, PROCEDES SERVANT A LES PREPARER ET SYSTEMES
LIQUIDES ACIDES STABILISES LES CONTENANT

PATENT ASSIGNEE:

CP KELCO ApS, (7414880), Ved Banen 16, 4623 Lille Skensved, (DK),
(Proprietor designated states: all)

INVENTOR:

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FORMAN, Susan, 408 Vanier Drive, Newark, DE 19711, (US)

GERRISH, Timothy, 23 Turkey Hollow Road, Kennet Square, PA 19348, (US)

LEGAL REPRESENTATIVE:

HOFFMANN EITLE (101512), Patent- und Rechtsanwälte Arabellastrasse 4,
81925 Munchen, (DE)

PATENT (CC, No, Kind, Date): EP 1294920 A2 030326 (Basic)

EP 1294920 B1 060816

WO 2001096590 011220

APPLICATION (CC, No, Date): EP 2001944363 010608; WO 2001US18555 010608

PRIORITY (CC, No, Date): US 589887 000609

DESIGNATED STATES: AT; BE; CH; CY; DE; DK; ES; FI; FR; GB; GR; IE; IT; LI;
LU; MC; NL; PT; SE; TR

EXTENDED DESIGNATED STATES: AL; LT; LV; MK; RO; SI

INTERNATIONAL PATENT CLASS (V7): C12P-019/04; C08B-037/06; A23L-001/0524;

A61K-031/715; C12N-009/14

INTERNATIONAL CLASSIFICATION (V8 + ATTRIBUTES):

IPC + Level Value Position Status Version Action Source Office:

C12P-0019/04 A I F B 20060101 20011227 H EP

C08B-0037/06 A I L B 20060101 20011227 H EP

A23L-0001/0524 A I L B 20060101 20011227 H EP

A61K-0031/715 A I L B 20060101 20011227 H EP

C12N-0009/14 A I L B 20060101 20011227 H EP

NOTE:

No A-document published by EPO

LANGUAGE (Publication,Procedural,Application): English; English; English
FULLTEXT AVAILABILITY.

Available Text	Language	Update	Word Count
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CLAIMS B	(English)	200633	648
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CLAIMS B	(German)	200633	667
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CLAIMS B	(French)	200633	805
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SPEC B	(English)	200633	8663
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Total word count - document A	0
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Total word count - document B	10783
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Total word count - documents A + B	10783
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...SPECIFICATION Juice with Pectin

The materials required for this example are: one 16oz can (355ml) of
Tropicana, Season's Best, **Pulp** Free, frozen **orange** juice concentrate
(manufactured by **Tropicana** Products Inc. Bradenton, Fl. 34206); BD
Pectin (60% DE) as prepared in Example 2; 500ml...

28/3,K/2 (Item 1 from file: 349)
DIALOG(R)File 349:PCT FULLTEXT

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00864287

DEESTERIFIED PECTINS, PROCESSES FOR PRODUCING SUCH PECTINS, AND STABILIZED
ACIDIC LIQUID SYSTEMS COMPRISING THE SAME
PECTINES DESESTERIFIEES, PROCEDES SERVANT A LES PREPARER ET SYSTEMES
LIQUIDES ACIDES STABILISES LES CONTENANT

Patent Applicant/Assignee:

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GERRISH Timothy, 23 Turkey Hollow Road, Kennet Square, PA 19348, US,

Legal Representative:

TURK Arnold (agent), Greenblum & Bernstein, P.L.C., 1941 Roland Clarke
Place, Reston, VA 20191 (et al), US,

Patent and Priority Information (Country, Number, Date):

Patent: WO 200196590 A2-A3 20011220 (WO 0196590)

Application: WO 2001US18555 20010608 (PCT/WO US0118555)

Priority Application: US 200058987 20000609

Designated States:

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prior to 2004)

AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CO CR CU CZ DE DK DM DZ
EC EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR
LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ PL PT RO RU SD SE SG SI SK SL
TJ TM TR TT TZ UA UG UZ VN YU ZA ZW

(EP) AT BE CH CY DE DK ES FI FR GB GR IE IT LU MC NL PT SE TR

(OA) BF BJ CF CG CI CM GA GN GW ML MR NE SN TD TG

(AP) GH GM KE LS MW MZ SD SL SZ TZ UG ZW

(EA) AM AZ BY KG KZ MD RU TJ TM

Publication Language: English

Filing Language: English

Fulltext Word Count: 13051

Fulltext Availability:

Detailed Description

Detailed Description

... Juice with Pectin

The materials required for this example are: one 16oz can (355ml) of
Tropicana, Season's Best, **Pulp** Free, frozen **orange** juice concentrate
(manufactured by **Tropicana** Products Inc.

Bradenton, FL 34206); BD Pectin (60% DE) as prepared in Example 2; 500MI

?

File 2:INSPEC 1898-2007/Dec W3
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File 6:NTIS 1964-2007/Jan W1
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File 8:EI Compendex(R) 1970-2007/Dec W5
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File 34:SciSearch(R) Cited Ref Sci 1990-2007/Dec W5
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File 35:Dissertation Abs Online 1861-2006/Nov
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File 56:Computer and Information Systems Abstracts 1966-2006/Dec
(c) 2006 CSA.

File 57:Electronics & Communications Abstracts 1966-2006/Dec
(c) 2006 CSA.

File 65:Inside Conferences 1993-2007/Jan 09
(c) 2007 BLDSC all rts. reserv.

File 94:JICST-EPlus 1985-2007/Jan W1
(c)2007 Japan Science and Tech Corp(JST)

File 95:TEME-Technology & Management 1989-2007/Jan W1
(c) 2007 FIZ TECHNIK

File 99:Wilson Appl. Sci & Tech Abs 1983-2006/Nov
(c) 2006 The HW Wilson Co.

File 144:Pascal 1973-2006/Dec W1
(c) 2006 INIST/CNRS

File 239:Mathsci 1940-2006/Jan
(c) 2006 American Mathematical Society

File 256:TecInfoSource 82-2006/Jul
(c) 2006 Info.Sources Inc

File 434:SciSearch(R) Cited Ref Sci 1974-1989/Dec
(c) 2006 The Thomson Corp

File 583:Gale Group Globalbase(TM) 1986-2002/Dec 13
(c) 2002 The Gale Group

File 603:Newspaper Abstracts 1984-1988
(c)2001 ProQuest Info&Learning

File 483:Newspaper Abs Daily 1986-2007/Jan 09
(c) 2007 ProQuest Info&Learning

File 248:PIRA 1975-2007/Dec W2
(c) 2007 Pira International

File 143:Biol. & Agric. Index 1983-2006/Nov
(c) 2006 The HW Wilson Co

File 203:AGRIS 1974-2006/Sep
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File 18:Gale Group F&S Index(R) 1988-2007/Jan 04
(c) 2007 The Gale Group

File 54:FOODLINE(R): Market 1979-2006/Dec 11
(c) 2006 LFRA

File 10:AGRICOLA 70-2007/Jan
(c) format only 2007 Dialog

~~File 51:Food Sci.&Tech.Abs.1969-2007/Jan W1~~
(c) 2007 FSTA IFIS Publishing

File 53:FOODLINE(R): Science 1972-2007/Jan 08
(c) 2007 LFRA

File 79:Foods Adlibra(TM) 1974-2002/Apr
(c) 2002 General Mills

Set	Items	Description
S1	6322	CITRUS()JUICE??
S2	953820	ORANGE?? OR TANGERINE?? OR GRAPEFRUIT? OR LEMON?? OR FRUIT- ?? OR GRAPE??
S3	10326	(S1 OR S2) (5N) (BLEND??? OR COMBINATION?? OR MIXTURE?? OR M- IXING OR MIX)

S4 13556 (S1 OR S2) (5N) (PULP OR PARTICLE?? OR FIBER?? OR FIBRE?? OR
 FIBROUS()) SAC??)
 S5 1406031 (MEASUR? OR EVALUAT? OR ANALYS? OR ANALYZ? OR DETERMIN?) (5-
 N) (SENSORY() QUALIT? OR SIZE?? OR QUANTIT? OR TEXTURE?? OR QUA-
 LITY OR QUALITIES)
 S6 115 (SAMPLE?? OR SAMPLING) (3N) S4
 S7 53002 (CUSTOMER?? OR CONSUMER?? OR BUYER??) (5N) (EVALUAT? OR SURV-
 EY? OR RATE?? OR RATING?? OR SCORE?? OR SCORING)
 S8 207682 PERSONAL (3N) (PREFER?? OR CHOICE?? OR PROFIL?)
 S9 222064 (COMPUTER? OR AUTOMATE?? OR ELECTRONIC?) (5N) (COMPAR? OR M-
 ATCH? OR ASSESS? OR LINK OR LINKS OR LINKING OR MEASUR? OR CA-
 LCULAT?)
 S10 743 (IMAGE OR OPTICAL) (3N) BASED() MEASUR?
 S11 685730 (IMAGE?? OR IMAGING) () (ANALYZER? OR ANALYS? OR PROCESS? OR
 RECOGNITION?)
 S12 186793 PIXEL? OR PICTURE() ELEMENT? OR PEL
 S13 27 OPTOMAX?
 S14 342 AU=(PARENTE, J? OR PARENTE J? OR DICICCO, J? OR DICICCO J?-
) OR JULIANA (2N) PARENTE OR JENNIFER() DICICCO
 S15 3155 TROPICANA?
 S16 632 S3 AND (PULP OR PARTICLE?? OR FIBER?? OR FIBRE?? OR FIBROU-
 S()) SAC??)
 S17 26 S16 AND S5
 S18 0 S17 AND S6
 S19 1 S17 AND (S7:S8)
 S20 0 S17 AND S9
 S21 1 S17 AND (S10:S11)
 S22 0 S17 AND S12
 S23 486 S4 AND S5
 S24 5 S23 AND S7
 S25 5 RD (unique items)
 S26 0 S23 AND S8
 S27 1 S23 AND S9
 S28 1 S27 NOT S25
 S29 10 S23 AND (S10:S11)
 S30 9 S29 NOT S25
 S31 7 RD (unique items)
 S32 0 S23 AND S12
 S33 0 S13 AND S4
 S34 1 S14 AND S4
 S35 36 S15 AND S4
 S36 0 S35 AND (S10:S12)
 ?

19/3,K/1 (Item 1 from file: 53)
DIALOG(R)File 53:FOODLINE(R): Science
(c) 2007 LFRA. All rts. reserv.

01042289 FOODLINE ACCESSION NUMBER: 666592

Method for optical image analysis of citrus pulp .

Parente J; Diccico J

PATENT ASSIGNEE: ~~Tropicana Products Inc~~

PATENT: ~~WO 2005033673 A1~~

APPLICATION COUNTRY: US (DATE(S):29.9.2003)

DESIGNATED STATES:

SeepublishedpatentdocumentforDesignatedContractingStates.

X-REFERENCE: FRUIT AND VEGETABLE PRODUCTS

LANGUAGE: English

DOCUMENT TYPE: Patent

Method for optical image analysis of citrus pulp .

ABSTRACT: A method of incorporating instrumentation in determining the size and sensory quality of pulp in citrus juice such as orange , grapefruit , tangerine , lemon , and their combinations is disclosed. The invention involves the use of image-based measurements of particles and pulp parameters. The measured parameters are compared to known sensory evaluations to determine a sensory quality of the pulp , which is then correlated to known customer ratings . The invention is useful in determining whether the citrus juice has an acceptable amount of the type of pulp desired by customers. It can also be used in establishing quality -control measures and criteria for use in commercial products so that a juice with highly desirable pulp , sensory qualities, and mouthfeel can be consistently produced.

?

21/3,K/1 (Item 1 from file: 53)
DIALOG(R)File 53:FOODLINE(R): Science
(c) 2007 LFRA. All rts. reserv.

01042289 FOODLINE ACCESSION NUMBER: 666592

Method for optical image analysis of citrus pulp .

~~Parente J; D'icicco J~~

PATENT ASSIGNEE: Tropicana Products Inc

PATENT: WO 2005033673 A1

APPLICATION COUNTRY: US. (DATE(S):29.9.2003)

DESIGNATED STATES:

SeepublishedpatentdocumentforDesignatedContractingStates.

X-REFERENCE: FRUIT AND VEGETABLE PRODUCTS

LANGUAGE: English

DOCUMENT TYPE: Patent

Method for optical image analysis of citrus pulp .

ABSTRACT: A method of incorporating instrumentation in **determining** the **size** and **sensory quality** of **pulp** in **citrus juice** such as **orange** , **grapefruit** , **tangerine** , **lemon** , and their **combinations** is disclosed. The invention involves the use of **image - based measurements** of **particles** and **pulp** parameters. The measured parameters are compared to known sensory **evaluations** to **determine** a **sensory quality** of the **pulp** , which is then correlated to known customer ratings. The invention is useful in determining whether the citrus juice has an acceptable amount of the type of **pulp** desired by customers. It can also be used in establishing **quality -control measures** and criteria for use in commercial products so that a juice with highly desirable **pulp** , sensory qualities, and mouthfeel can be consistently produced.

?

25/3,K/1 (Item 1 from file: 144)

DIALOG(R)File 144:Pascal

(c) 2006 INIST/CNRS. All rts. reserv.

14171986 PASCAL No.: 99-0370356

Optimising acceptability of low-sugar strawberry gels segmenting consumers by internal preference mapping

DAMASIO M H; COSTELL E; DURAN L

Instituto de Agroquimica y Tecnologia de Alimentos (CSIC), Apartado de Correos 73, 46100 Burjassot, Valencia, Spain

Journal: Journal of the science of food and agriculture, 1999, 79 (4) 626-632

Language: English

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... SUP - SUP 1) have been performed based on response surface methodology. A group of 91 **consumers evaluated** the acceptability of each one of the 16 formulations. Information obtained when considering the mean acceptance **scores** for all **consumers** as a dependent variable in regression analysis was compared with that obtained when using the mean acceptance **scores** for each of the **consumer** subgroups, segmented according to their similarity of preference by internal preference mapping. Only the linear effect of fruit was significant on the mean acceptance **scores** for all **consumers**. The three first segmented subgroups accounted for about 70% of the total consumers. The rest...

English Descriptors: Sensory **analysis** ; **Texture analysis** ; Spain; Strawberry; Jelly jam; **Fruit pulp** ; Light product; Sugar; Optimization ; Rheological properties; Organoleptic properties; Social acceptability; Consumer behavior; Feeding preference; Segmentation...

French Descriptors: **Analyse** sensorielle; **Analyse texture** ; Espagne; Fraise(fruit); Gelee de fruit; Pulpe fruit; Produit allége; Sucre; Optimisation; Propriete rheologique; Propriete...

25/3,K/2 (Item 1 from file: 203)

DIALOG(R)File 203:AGRIS

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01361011 AGRIS No: 89-079871

Development of a sorrel/tomato ketchup

Mohip, I.L.

West Indies Univ., St. Augustine (Trinidad and Tobago). Dept. of Chemical Engineering

Thesis Degree: Thesis (M. Sc.)

Publisher: , St. Augustine (Trinidad and Tobago), 1985, 123 leaves

Language: English Summary Language: English

... spices, colouring ingredients and tomato flavouring, in the preparation of a simulated tomato ketchup. **Consumer evaluation** of the 70:30 sorrel/ketchup sample found it to be significantly different (1 % level...

... not red enough. There was no significant difference in consumer perception of spiciness, acidity and **texture**. Laboratory **analysis** showed the experimental product to be comparable to commercial brands in pH and consistency, but...

Descriptors in English: FOOD TECHNOLOGY; ORGANOLEPTIC PROPERTIES;
CHEMICOPHYSICAL PROPERTIES; CROPS; DICOTYLEDONS; ECONOMIC PLANTS; **FIBRE**
CROPS; FLAVOURINGS; **FRUIT** VEGETABLES; GREEN VEGETABLES; HIBISCUS;
INDUSTRIAL CROPS; MALVACEAE; MALVALES; PLANTS; VEGETABLE CROPS;

Descriptors in French: TECHNOLOGIE ALIMENTAIRE; PROPRIETE ORGANOLEPTIQUE
; AROMATISANT; DICOTYLEDONE; HIBISCUS; LEGUME FEUILLE; LEGUME **FRUIT** ;
MALVACEAE; MALVALES; PLANTE; PLANTE A **FIBRES** ; PLANTE D'INTERET
ECONOMIQUE; PLANTE DE CULTURE; PLANTE INDUSTRIELLE; PLANTE LEGUMIERE;
PROPRIETE PHYSICO-CHIMIQUE;

25/3,K/3 (Item 2 from file: 203)

DIALOG(R)File 203:AGRI

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01343392 AGRIS No: 89-041378

New technology for blue cheese production from coconut milk - skimmilk powder blends Philippines

Davide, C.L.; Peralta, C.N.; Sarmago, I.G.; Pagsuberon, G.J.
(Philippines Univ. Los Banos, College, Laguna (Philippines) Dairy
Training and Research Inst.)

Journal: Philippine Journal of Coconut Studies, Dec 1986, v. 11(2) p.
51-58

Language: English Summary Language: English

... the suitability of coconut milk as a fat carrier in cheese
manufacture. Cheese yield, composition, **sensory qualities**, and
consumer 's acceptability were **evaluated** and compared. Results showed
that coconut milk is highly suitable for blending with skimmilk powder...

Descriptors in English: ANIMAL PRODUCTS; ASIA; BEVERAGE CROPS; CROPS;
DRIED MILK; DRIED PRODUCTS; ECONOMIC PLANTS; **FIBRE** CROPS; FOODS;
FRUIT CROPS; INDUSTRIAL CROPS; MILK PRODUCTS; MONOCOTYLEDONS; NUT CROPS
; OIL CROPS; PALMAE; PLANTS; PRINCIPES; PRODUCT GROUPS...

25/3,K/4 (Item 1 from file: 51)

DIALOG(R)File 51:Food Sci.&Tech.Abs

(c) 2007 FSTA IFIS Publishing. All rts. reserv.

00892412 2003-Hq3082 SUBFILE: FSTA

Sensory evaluation and consumer test of minimally processed orange juice.

Torre, J. C. de M. della; Rodas, M. A. de B.; Badolato, G. G.; Tadini, C.
C.

Lab. de Analise Sensorial, Inst. Adolfo Lutz, Av. Dr. Arnaldo 355, CEP
01246-902, Sao Paulo, SP, Brazil

Ciencia e Tecnologia de Alimentos 2003 , 23 (2) 105-111

LANGUAGE: Portuguese SUMMARY LANGUAGE: English

Sensory evaluation and consumer test of minimally processed orange juice.

Sensory properties of pasteurized orange juices were **evaluated** using
quantitative descriptive **analysis** (QDA) and consumer testing. Juices
from orange (cv. Pera) were pasteurized using 9 sets of...

...appearance, aroma, flavour and purchase intent. QDA revealed
significant differences between samples for presence of **pulp**, natural

orange aroma and flavour; intensities of the sensory properties decreasing with increasing holding time. However, no...

25/3,K/5 (Item 1 from file: 53)
DIALOG(R)File 53:FOODLINE(R): Science
(c) 2007 LFRA. All rts. reserv.

01042289 FOODLINE ACCESSION NUMBER: 666592

~~Method for optical image analysis of citrus pulp.~~

~~Parente J; Diccico J~~

PATENT ASSIGNEE: Tropicana Products Inc

PATENT: WO 2005033673 A1

APPLICATION COUNTRY: US (DATE(S):29.9.2003)

DESIGNATED STATES:

SeepublishedpatentdocumentforDesignatedContractingStates.

X-REFERENCE: FRUIT AND VEGETABLE PRODUCTS

LANGUAGE: English

DOCUMENT TYPE: Patent

ABSTRACT: A method of incorporating instrumentation in **determining** the **size** and **sensory quality** of **pulp** in **citrus juice** such as **orange**, grapefruit, tangerine, lemon, and their combinations is disclosed. The invention involves the use of image-based measurements of particles and pulp parameters. The measured parameters are compared to known sensory **evaluations** to **determine** a **sensory quality** of the pulp, which is then correlated to known **customer ratings**. The invention is useful in determining whether the citrus juice has an acceptable amount of the type of pulp desired by customers. It can also be used in establishing **quality**-control **measures** and criteria for use in commercial products so that a juice with highly desirable pulp...

?

28/3,K/1 (Item 1 from file: 144)
DIALOG(R)File 144:Pascal
(c) 2006 INIST/CNRS. All rts. reserv.

15014607 PASCAL No.: 01-0171093

Particle size determination of food suspensions : Application to
cloudy apple juice

GENOVESE D B; LOZANO J E

PLAPIQUI (UNS-CONICET), 12 de Octubre 1842, (8000) Bahia Blanca,
Argentina

Journal: Journal of food process engineering, 2000, 23 (6) 437-452

Language: English

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Particle size determination of food suspensions : Application to
cloudy apple juice

Three different techniques were applied to determine particle size
distribution (PSD) of cloudy apple juice: sedimentation-photometry (S-F),
scanning electron microscopy (SEM) and...

English Descriptors: Apple; Fruit juice; Particle suspension fluid;
Particle size distribution; Photometry; Scanning electron microscopy;
Photon correlation spectrometry; Comparative study

Spanish Descriptors: Manzana; Jugo fruta; Fluido suspension; Distribucion
dimension particula; Fotometria; Microscopia electronica barrido;
Espectrometria correlacion foton; Estudio comparativo

31/3,K/1 (Item 1 from file: 8)
DIALOG(R)File 8:EI Compendex(R)
(c) 2007 Elsevier Eng. Info. Inc. All rts. reserv.

10046183 E.I. No: EIP04408388072

Title: Fluorescent labeling of lignin in the wood pulp fiber wall
Author: Li, Kecheng; Reeve, Douglas W.
Corporate Source: Department of Chemical Engineering Limerick Pulp/Paper Res./Educ. Ctr. University of New Brunswick, Fredericton, NB, Canada
Source: Journal of Wood Chemistry and Technology v 24 n 2 May 2004. p 169-181
Publication Year: 2004
CODEN: JWCTDJ **ISSN:** 0277-3813
Language: English

Abstract: Fluorescent labeling of lignin in wood pulp fibers with acridine orange (AO) was investigated. The orthochromatic and metachromatic labeling conditions were explored, and the quantitative aspects of fluorescence analysis were discussed. It was found that with sufficiently low AO concentration, orthochromatic only labeling of...

Descriptors: *Kraft pulp; Hardwoods; Lignin; Composition; Fluorescence; Color; Image analysis; Microscopic examination; Laser applications; Unbleached pulp; Quantum efficiency

31/3,K/2 (Item 2 from file: 8)
DIALOG(R)File 8:EI Compendex(R)
(c) 2007 Elsevier Eng. Info. Inc. All rts. reserv.

07773804 E.I. No: EIP97083769537

Title: Fluorescence microphotometry in determining the lignin content of single pulp fibers

Author: Liu, Yue; Gustafson, Richard; Callis, James; McKean, Bill
Corporate Source: Univ of Washington, Seattle, WA, USA
Conference Title: Proceedings of the 1997 9th International Symposium on Wood and Piping Chemistry, ISWPC. Part 1 (of 2)
Conference Location: Montreal, Can **Conference Date:** 19970609-19970612
E.I. Conference No.: 46738
Source: Oral Presentations Proceedings of the ACM Workshop on Role-Based Access Control v 1 1997. ACM, New York, NY, USA. p T2-1-T2-5
Publication Year: 1997
CODEN: 002627
Language: English

...Abstract: with respect to their fluorescence introduced with Acridine Orange staining (so called secondary fluorescence). Acridine Orange stained fibers fluoresce a green color when they have a low kappa number. At higher kappa numbers...

...the effects of stain solution concentration and pH, staining time, and different kappa numbers are quantitatively evaluated with a fluorescence microscope interfaced with an image analysis system. The spectra of Acridine Orange stained fibers acquired with microscope photometer are also presented. (Author abstract) 11 Refs.

Descriptors: *Natural fibers; Lignin; pH effects; Fluorescence; Photometry; Image analysis; Pulp

31/3,K/3 (Item 1 from file: 34)
DIALOG(R)File 34:SciSearch(R) Cited Ref Sci

(c) 2007 The Thomson Corp. All rts. reserv.

08241261 Genuine Article#: 261WE No. References: 40

Title: Occurrence of gamma-aminobutyric acid-transaminase activity in nerve fibers of human thymus

Author(s): Cavallotti D (REPRINT) ; Artico M; DeSantis S; Cavallotti C

Corporate Source: UNIV ROMA LA SAPIENZA, DEPT CARDIOVASC & RESP SCI, FAC PHARM, VIA A BORELLI 50/I-00161 ROME//ITALY/ (REPRINT); UNIV ROMA LA SAPIENZA, NEUROL CLIN, FAC PHARM/I-00161 ROME//ITALY//; UNIV ROMA LA SAPIENZA, CHAIR HUMAN ANAT, FAC PHARM/I-00161 ROME//ITALY/

Journal: HUMAN IMMUNOLOGY, 1999, V60, N11 (NOV), P1072-1079

ISSN: 0198-8859 Publication date: 19991100

Publisher: ELSEVIER SCIENCE INC, 655 AVENUE OF THE AMERICAS, NEW YORK, NY 10010

Language: English Document Type: ARTICLE (ABSTRACT AVAILABLE)

...Abstract: and elderly (n = 3) men. Histologic staining of the human thymus was performed with eosin- **orange**, while histologic staining of nerve **fibers** was performed with the Bodian method. Histochemical and biochemical demonstration of GABA-iota, including protein dosage, was performed by the methods of Van Gelder and Jung, respectively. Finally, **quantitative analysis** of images was performed. Staining with eosin-orange reveals the micro-anatomical details of the...
...are in accordance with the histochemical results and confirm all of our previous observations. Finally, **quantitative analysis** of images performed on slices let us confirm all the morph changes induced by...

31/3,K/4 (Item 2 from file: 34)

DIALOG(R) File 34:SciSearch(R) Cited Ref Sci

(c) 2007 The Thomson Corp. All rts. reserv.

08005594 Genuine Article#: 235KT No. References: 20

Title: A novel method to measure fiber kappa number

Author(s): Liu Y (REPRINT) ; Gustafson RR; Callis JB; McKean WT

Corporate Source: UNIV WASHINGTON, COLL FOREST RESOURCES, BOX 352100/SEATTLE//WA/98195 (REPRINT)

Journal: TAPPI JOURNAL, 1999, V82, N9 (SEP), P107-111

ISSN: 0734-1415 Publication date: 19990900

Publisher: TECH ASSN PULP PAPER IND INC, 15 TECHNOLOGY PARK SOUTH, NORCROSS, GA 30092

Language: English Document Type: ARTICLE (ABSTRACT AVAILABLE)

...Abstract: fibers. Fibers of different kappa numbers can be differentiated using their fluorescence introduced by Acridine **Orange** staining. Acridine **Orange** stained **fibers** fluoresce a green color when they have a low kappa number. At higher kappa numbers...
...the effect of stain solution concentration and pH, staining time, and fiber kappa number are **quantitatively evaluated** with a fluorescence microscope interfaced with an **image analysis** system.

31/3,K/5 (Item 3 from file: 34)

DIALOG(R) File 34:SciSearch(R) Cited Ref Sci

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06884537 Genuine Article#: ZZ151 No. References: 29

Title: Fractal dimensions of small (15-200 mu m) particles in Eastern

Pacific coastal waters

Author(s): Li XY; Passow U; Logan BE (REPRINT)
Corporate Source: PENN STATE UNIV, DEPT CIVIL & ENVIRONM ENGN/UNIVERSITY
PK//PA/16802 (REPRINT); PENN STATE UNIV, DEPT CIVIL & ENVIRONM
ENGN/UNIVERSITY PK//PA/16802; UNIV HONG KONG, DEPT CIVIL & STRUCT
ENGN/HONG KONG//HONG KONG//; UNIV CALIF SANTA BARBARA, INST MARINE
SCI/SANTA BARBARA//CA/93106
Journal: DEEP SEA RESEARCH PART I-OCEANOGRAPHIC RESEARCH PAPERS, 1998, V45
, N1 (JAN), P115-131
ISSN: 0967-0637 Publication date: 19980100
Publisher: PERGAMON-ELSEVIER SCIENCE LTD, THE BOULEVARD, LANGFORD LANE,
KIDLINGTON, OXFORD OX5 1GB, ENGLAND
Language: English Document Type: ARTICLE (ABSTRACT AVAILABLE)

...Abstract: calculated the fractal dimensions of microscopic particles
15-200 μm in length through simultaneous **measurements** of particle
size distributions as a function of solid equivalent diameter (from
solid volumes measured using a Coulter Counter) and average length
(from **image analysis** of acridine- **orange** :stained filtered
particles). **Particle size** distributions were **measured** at two
eastern Pacific coastal areas, one in Monterey Bay, CA, and the other
in...

31/3,K/6 (Item 1 from file: 144)

DIALOG(R)File 144:Pascal
(c) 2006 INIST/CNRS. All rts. reserv.

14250432 PASCAL No.: 99-0453428

A novel method to measure fiber kappa number

YUE LIU; GUSTAFSON R R; CALLIS J B; MC-KEAN W T
University of Washington, College of Forest Resources, Box 352100,
Seattle, WA 98195, United States

Journal: Tappi journal, 1999, 82 (9) 74,78,82,107-111 (8 p.)

Language: English Summary Language: Japanese; Chinese; Spanish

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... fibers. Fibers of different kappa numbers can be differentiated using
their fluorescence introduced by Acridine **Orange** staining. Acridine
Orange stained **fibers** fluoresce a green color when they have a low
kappa number. At higher kappa number...

... the effects of stain solution concentration and pH, staining time, and
fiber kappa number are **quantitatively evaluated** with a fluorescence
microscope interface with an **image analysis** system. Application : a
method to measure uniformity of a pulp down to the fiber level...

31/3,K/7 (Item 2 from file: 144)

DIALOG(R)File 144:Pascal
(c) 2006 INIST/CNRS. All rts. reserv.

13676845 PASCAL No.: 98-0385185

**Fractal dimensions of small (15-200 μm) particles in Eastern Pacific
coastal waters**

XIAOYAN LI; PASSOW U; LOGAN B E

Department of Civil and Structural Engineering, The University of Hong
Kong, Hong Kong; Marine Sciences Institute, University of California, Santa
Barbara, CA 93106, United States; Department of Civil and Environmental

Engineering, The Pennsylvania State University, University Park, PA, 16802,
United States

Journal: Deep-sea research. Part 1. Oceanographic research papers, 1998
, 45(1) 115-131

Language: English

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...calculated the fractal dimensions of microscopic particles 15-200 μm in length through simultaneous **measurements** of particle **size** distributions as a function of solid equivalent diameter (from solid volumes measured using a Coulter Counter) and average length (from **image analysis** of acridine-**orange** stained filtered **particles**). **Particle size** distributions were **measured** at two eastern Pacific coastal areas, one in Monterey Bay, CA, and the other in...
?

34/3,K/1 (Item 1 from file: 53)
DIALOG(R)File 53:FOODLINE(R): Science
(c) 2007 LFRA. All rts. reserv.

01042289 FOODLINE ACCESSION NUMBER: 666592
Method for optical image analysis of citrus pulp.

Parente J / Diccico J
PATENT ASSIGNEE: Tropicana Products Inc
PATENT: WO 2005033673 A1
APPLICATION COUNTRY: US (DATE(S):29.9.2003)
DESIGNATED STATES:
SeepublishedpatentdocumentforDesignatedContractingStates.
X-REFERENCE: FRUIT AND VEGETABLE PRODUCTS
LANGUAGE: English
DOCUMENT TYPE: Patent

Parente J ...

... Diccico J

ABSTRACT: A method of incorporating instrumentation in determining the size and sensory quality of pulp in citrus juice such as orange, grapefruit, tangerine, lemon, and their combinations is disclosed. The invention involves the use of image...

File 344:Chinese Patents Abs Jan 1985-2006/Jan
(c) 2006 European Patent Office
File 347:JAPIO Dec 1976-2006/Sep(Updated 061230)
(c) 2007 JPO & JAPIO
File 350:Derwent WPIX 1963-2006/UD=200702
(c) 2007 The Thomson Corporation

Set	Items	Description
S1	439	CITRUS()JUICE??
S2	108702	ORANGE?? OR TANGERINE?? OR GRAPEFRUIT? OR LEMON?? OR FRUIT- ?? OR GRAPE??
S3	5122	(S1 OR S2) (5N) (BLEND??? OR COMBINATION?? OR MIXTURE?? OR M- IXING OR MIX)
S4	2923	(S1 OR S2) (5N) (PULP OR PARTICLE?? OR FIBER?? OR FIBRE?? OR FIBROUS()SAC??)
S5	140826	(MEASUR? OR EVALUAT? OR ANALYS? OR ANALYZ? OR DETERMIN?) (5- N) (SENSORY()QUALIT? OR SIZE?? OR QUANTIT? OR TEXTURE?? OR QUA- LITY OR QUALITIES)
S6	7	(SAMPLE?? OR SAMPLING) (3N)S4
S7	2422	(CUSTOMER?? OR CONSUMER?? OR BUYER??) (5N) (EVALUAT? OR SURV- EY? OR RATE?? OR RATING?? OR SCORE?? OR SCORING)
S8	631	PERSONAL(3N) (PREFER?? OR CHOICE?? OR PROFIL?)
S9	61921	(COMPUTER? OR AUTOMATE?? OR ELECTRONIC?) (5N) (COMPAR? OR M- ATCH? OR ASSESS? OR LINK OR LINKS OR LINKING OR MEASUR? OR CA- LCULAT?)
S10	27	(IMAGE OR OPTICAL) (3N)BASED()MEASUR?
S11	133545	(IMAGE?? OR IMAGING) () (ANALYZER? OR ANALYS? OR PROCESS? OR RECOGNITION?)
S12	194647	PIXEL? OR PICTURE()ELEMENT? OR PEL`
S13	0	OPTOMAX?
S14	8	AU=(PARENTE, J? OR PARENTE J? OR DICICCO, J? OR DICCICCO J- ?) OR JULIANA(2N)PARENTE OR JENNIFER()DICCICCO
S15	1	TROPICANA?
S16	789	S3 AND (PULP OR PARTICLE?? OR FIBER?? OR FIBRE?? OR FIBROU- S()SAC??)
S17	4	S16 AND S5
S18	2	S16 AND S6
S19	1	S18 NOT S17
S20	1	S16 AND (S7:S8)
S21	0	S20 NOT (S17 OR S18)
S22	0	S16 AND S9
S23	110	S16 AND (COMPAR? OR MATCH? OR ASSESS? OR LINK OR LINKS OR - LINKING OR MEASUR? OR CALCULAT?)
S24	1	S23 AND (S10:S11)
S25	0	S23 AND S12
S26	0	S16 AND S12
S27	1	S14 AND S4
S28	22	S4 AND S5
S29	1	S28 AND S6
S30	1	S28 AND S7
S31	0	S28 AND S8
S32	0	S28 AND S9
S33	1	S28 AND (S10:S11)
S34	1	S28 AND S12
S35	0	S34 .NOT PIGMENT?
?		

17/3,K/1 (Item 1 from file: 350)
DIALOG(R)File 350:Derwent WPIX
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0015401588 - Drawing available
WPI ACC NO: 2005-747115/200576
Related WPI Acc No: 2004-329514
XRAM Acc No: C2005-227654
XRPX Acc No: N2005-616130

Sensor comprises housing with bore, pH sensitive material including pH indicator, and fastener

Patent Assignee: AGCERT INT LLC (AGCE-N); FRESHCERT LLC (FRES-N)
Inventor: ACOUSTA G; BISHOP A; HILL J; MORRIS R; NEWMAN K; TANK A R; TANK A

Patent Family (2 patents, 106 countries)

Patent Number	Kind	Date	Application Number	Kind	Date	Update
WO 2005095635	A1	20051013	WO 2004US8172	A	20040315	200576 B
EP 1730295	A1	20061213	EP 2004821854	A	20040315	200701 E
			WO 2004US8172	A	20040315	

Priority Applications (no., kind, date): US 2004799312 A 20040312

Patent Details

Number	Kind	Lan	Pg	Dwg	Filing Notes
WO 2005095635	A1	EN	47	18	

National Designated States, Original: AE AG AL AM AT AU AZ BA BB BG BR BW
BY BZ CA CH CN CO CR CU CZ DE DK DM DZ EC EE EG ES FI GB GD GE GH GM HR
HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW
MX MZ NA NI NO NZ OM PG PH PL PT RO RU SC SD SE SG SK SL SY TJ TM TN TR
TT TZ UA UG UZ VC VN YU ZA ZM ZW

Regional Designated States, Original: AT BE BG BW CH CY CZ DE DK EA EE ES
FI FR GB GH GM GR HU IE IT KE LS LU MC MW MZ NL OA PL PT RO SD SE SI SK
SL SZ TR TZ UG ZM ZW

EP 1730295 A1 EN PCT Application WO 2004US8172
Based on OPI patent WO 2005095635

Regional Designated States, Original: AT BE BG CH CY CZ DE DK EE ES FI FR
GB GR HU IE IT LI LU MC NL PL PT RO SE SI SK TR

Alerting Abstract ...ADVANTAGE - The invention provides **quantitative measure** of bacterial load and detect the presence of bacteria in or on the food product...

Technology Focus

...securing the aqueous pH indicator therein. The first and second covers are impermeable to charged **particles**. The pH indicator can also comprise bromothymol blue, phenol red, and/or cresol red. The...

...ORGANIC CHEMISTRY - the pH sensitive material comprises a **mixture** of Bromothymol Blue and Methyl **Orange**. The pH sensitive material comprises a gel. the gel comprises agar. The agar is encapsulated...

Original Publication Data by Authority

Original Abstracts:

...change in carbon dioxide levels within the package. One acid-base pH indicator comprises a **mixture** of Bromothymol Blue and Methyl **Orange** with the sensor having an initial green color indicating an alkaline pH of approximately 7...

...change in carbon dioxide levels within the package. One acid-base pH indicator comprises a **mixture** of Bromothymol Blue and Methyl **Orange** with the sensor having an initial green color indicating an alkaline pH of approximately 7...

17/3,K/2 (Item 2 from file: 350)
DIALOG(R)File 350:Derwent WPIX
(c) 2007 The Thomson Corporation. All rts. reserv.

0014946548 - Drawing available
WPI ACC NO: 2005-294308/200530
XRPX Acc No: N2005-241667

Sensory quality determination method of pulp in orange juice,
involves correlating sensory quality of pulp to known consumer ratings to
determine whether juice has type of pulp desired by consumer

Patent Assignee: TROPICANA PROD INC (TROP-N)

Inventor: DICICCO J; PARENTE J

Patent Family (4 patents, 106 countries)

Patent Number	Kind	Date	Application Number	Kind	Date	Update
✓ US 20050069175	A1	20050331	US 2003673732	A	20030929	200530 B
✓ WO 2005033673	A1	20050414	WO 2004US29994	A	20040913	200530 E
✓ MX 2006003439	A1	20060701	WO 2004US29994	A	20040913	200677 E
			MX 20063439	A	20060327	
✓ BR 200414878	A	20061121	BR 200414878	A	20040913	200678 E
			WO 2004US29994	A	20040913	

Priority Applications (no., kind, date): US 2003673732 A 20030929

Patent Details

Number	Kind	Lan	Pg	Dwg	Filing Notes
US 20050069175	A1	EN	9	4	
WO 2005033673	A1	EN			

National Designated States, Original: AE AG AL AM AT AU AZ BA BB BG BR BW
BY BZ CA CH CN CO CR CU CZ DE DK DM DZ EC EE EG ES FI GB GD GE GH GM HR
HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW
MX MZ NA NI NO NZ OM PG PH PL PT RO RU SC SD SE SG SK SL SY TJ TM TN TR
TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Regional Designated States, Original: AT BE BG BW CH CY CZ DE DK EA EE ES
FI FR GB GH GM GR HU IE IT KE LS LU MC MW MZ NA NL OA PL PT RO SD SE SI
SK SL SZ TR TZ UG ZM ZW

MX' 2006003439	A1	ES	PCT Application	WO 2004US29994
			Based on OPI patent	WO 2005033673
BR 200414878	A	PT	PCT Application	WO 2004US29994
			Based on OPI patent	WO 2005033673

Sensory quality determination method of pulp in orange juice,
involves correlating sensory quality of pulp to known consumer ratings to
determine whether juice has type of pulp desired by consumer

Original Titles:

Image/optical analysis of citrus pulp

...

...METHOD FOR OPTICAL IMAGE ANALYSIS OF CITRUS PULP

Alerting Abstract ...NOVELTY - The parameter such as length, area,
perimeter of **pulp** in a sample of citrus juice such as orange juice is
measured using image of sample. The measured parameter is compared to known

sensory evaluations to determine a sensory quality of pulp in citrus juice. The sensory quality of pulp is correlated to known consumer ratings to determine whether the juice has the type of pulp desired by consumers. USE - For determining sensory quality of pulp in citrus juice such as orange juice, grape juice, tangerine juice, lemon juice and combination of all juices...

...ADVANTAGE - Enables to consistently and accurately measure the parameters of pulp for citrus juice for determining whether the pulp in the tested juice is acceptable to consumer...

...DESCRIPTION OF DRAWINGS - The figure shows a schematic view of the bench top instrument for measuring quality of pulp in citrus juice...

Title Terms.../Index Terms/Additional Words: PULP ;

Original Publication Data by Authority

Original Abstracts:

A method for incorporating instrumentation in determining sensory quality of citrus pulp in citrus juice by measuring, using image-based measurements, one or more parameters of the pulp in a sample of the citrus juice, linking the parameter measurements to sensory evaluations, and making a sensory determination of the quality of the pulp content in the juice, which is linked to consumers acceptance of the amount of pulp in the juice is disclosed...

...A method for incorporating instrumentation in determining sensory quality of citrus pulp in citrus juice by measuring, using image-based measurements, one or more parameters of the pulp in a sample of the citrus juice, linking the parameter measurements to sensory evaluations, and making a sensory determination of the quality of the pulp content in the juice, which is linked to consumers acceptance of the amount of pulp in the juice is disclosed...

Claims:

1. A method for determining sensory quality of pulp in citrus juice comprising: measuring a parameter of pulp in a sample of juice using image based measuring; and comparing said measured parameter to known sensory evaluations to determine a sensory quality of pulp in the citrus juice and correlating said sensory quality of pulp to known consumer ratings to determine whether the citrus juice has the type of pulp desired by consumers.

17/3,K/3 (Item 3 from file: 350)

DIALOG(R) File 350:Derwent WPIX

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0014144730 - Drawing available

WPI ACC NO: 2004-329514/200430

Related WPI Acc No: 2005-747115; 2006-413907

XRAM Acc No: C2004-124767

XRPX Acc No: N2004-262943

Detection device for detecting presence of bacteria in perishable food product, e.g. meat, includes gas-permeable sensor housing and pH indicator within housing for detecting change in gaseous bacterial metabolite concentration

Patent Assignee: AGCERT INT LLC (AGCE-N)

Sylvia Keys

09-Jan-07 09:55 AM

Inventor: ACOSTA G; BISHOP A; HILL J; MCMORRIS I J A; MCMORRIS J A; MORRIS R; NEWMAN K; TANK A R

Patent Family (7 patents, 105 countries)

Patent Number	Kind	Date	Application Number	Kind	Date	Update
WO 2004025254	A2	20040325	WO 2003US28497	A	20030910	200430 B
US 20040115319	A1	20040617	US 2002411068	P	20020916	200440 E
			US 2002421699	P	20021028	
			US 2003484869	P	20030703	
			US 2003659222	A	20030910	
AU 2003267129	A1	20040430	AU 2003267129	A	20030910	200462 E
US 20040265440	A1	20041230	US 2002411068	P	20020916	200503 E
			US 2002421699	P	20021028	
			US 2003484869	P	20030703	
			US 2003659222	A	20030910	
			US 2004799312	A	20040312	
EP 1546365	A2	20050629	EP 2003749605	A	20030910	200543 E
			WO 2003US28497	A	20030910	
JP 2005538740	W	20051222	WO 2003US28497	A	20030910	200604 E
			JP 2004571985	A	20030910	
AU 2003267129	A8	20051103	AU 2003267129	A	20030910	200629 E

Priority Applications (no., kind, date): US 2004799312 A 20040312; US 2003659222 A 20030910; US 2002421699 P 20021028; US 2002411068 P 20020916; US 2003484869 P 20030703

Patent Details

Number	Kind	Lan	Pg	Dwg	Filing Notes
WO 2004025254	A2	EN	32	3	
National Designated States, Original: AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CO CR CU CZ DE DK DM DZ EC EE EG ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NI NO NZ OM PG PH PL PT RO RU SC SD SE SG SK SL SY TJ TM TN TR TT TZ UA UG UZ VC VN YU ZA ZM ZW					
Regional Designated States, Original: AT BE BG CH CY CZ DE DK EA EE ES FI FR GB GH GM GR HU IE IT KE LS LU MC MW MZ NL OA PT RO SD SE SI SK SL SZ TR TZ UG ZM ZW					
US 20040115319	A1	EN			Related to Provisional US 2002411068 Related to Provisional US 2002421699 Related to Provisional US 2003484869
AU 2003267129	A1	EN			Based on OPI patent WO 2004025254
US 20040265440	A1	EN			Related to Provisional US 2002411068 Related to Provisional US 2002421699 Related to Provisional US 2003484869 C-I-P of application US 2003659222 PCT Application WO 2003US28497 Based on OPI patent WO 2004025254
EP 1546365	A2	EN			
Regional Designated States, Original: AL AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HU IE IT LI LT LU LV MC MK NL PT RO SE SI SK TR					
JP 2005538740	W	JA	30		PCT Application WO 2003US28497 Based on OPI patent WO 2004025254
AU 2003267129	A8	EN			Based on OPI patent WO 2004025254

Alerting Abstract ...ADVANTAGE - The device provides a **quantitative measure** of bacterial load and detects the presence of the bacteria in or on the food...

Technology Focus

...pH indicator. It includes transparent film and transparent container, and is gas permeable and charged **particle** impermeable. It further includes a charged- **particle** -impermeable coating surrounding the agar-pH

indicator mixture. It comprised gas-permeable surfaces. A portion...

...POLYMERS - Preferred Material: The housing comprises a transparent silicone or agar. The coating comprises charged- particle -impermeable film and a silicone layer...

Original Publication Data by Authority

Original Abstracts:

...change in carbon dioxide levels within the package. One acid-base pH indicator comprises a mixture of Bromothymol Blue and Methyl Orange with the sensor having an initial green color indicating an alkaline pH of approximately 7...

17/3,K/4 (Item 4 from file: 350)
DIALOG(R)File 350:Derwent WPIX
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0014032403
WPI ACC NO: 2004-214376/200420
XRAM Acc No: C2004-084872
XRPX Acc No: N2004-169853

Prevention of flower drop on fruit trees using mixture of sparingly soluble inorganic compound and additive with specified particle size and surface area, to reduce damage

Patent Assignee: MARUO CALCIUM CO LTD (MARU-N); MARUO CALCIUM KK (MARU-N)
Inventor: FUJIWARA T; HOJO H; KUBOTA N; SHIABATA H; SHIBATA H; SHIBATA H M
C C L; UTO N; HOJO J

Patent Family (9 patents, 104 countries)

Patent Number	Kind	Date	Application Number	Kind	Date	Update
WO 2004012507	A1	20040212	WO 2003JP9797	A	20030801	200420 B
AU 2003252321	A1	20040223	AU 2003252321	A	20030801	200453 E
EP 1547465	A1	20050629	EP 2003766692	A	20030801	200543 E
			WO 2003JP9797	A	20030801	
KR 2005029273	A	20050324	KR 2005701096	A	20050120	200557 E
US 20050245396	A1	20051103	WO 2003JP9797	A	20030801	200573 E
			US 2005523034	A	20050202	
JP 2005325024	A	20051124	JP 2002225712	A	20020802	200577 E
CN 1674781	A	20050928	CN 2003818647	A	20030801	200610 E
JP 2004525814	X	20060119	WO 2003JP9797	A	20030801	200611 E
			JP 2004525814	A	20030801	
JP 3851647	B2	20061129	WO 2003JP9797	A	20030801	200680 E
			JP 2004525814	A	20030801	

Priority Applications (no., kind, date): JP 2002225712 A 20020802; JP 2004525814 A 20030801

Patent Details

Number	Kind	Lan	Pg	Dwg	Filing Notes
WO 2004012507	A1	JA	57	0	

National Designated States, Original: AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CO CR CU CZ DE DK DM DZ EC EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NI NO NZ OM PG PH PL PT RO RU SC SD SE SG SK SL SY TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Regional Designated States, Original: AT BE BG CH CY CZ DE DK EA EE ES FI FR GB GH GM GR HU IE IT KE LS LU MC MW MZ NL OA PT RO SD SE SI SK SL SZ

TR TZ UG ZM ZW
 AU 2003252321 A1 EN Based on OPI patent WO 2004012507
 EP 1547465 A1 EN PCT Application WO 2003JP9797
 Based on OPI patent WO 2004012507
 Regional Designated States, Original: AL AT BE BG CH CY CZ DE DK EE ES FI
 FR GB GR HU IE IT LI LT LU LV MC MK NL PT RO SE SI SK TR
 US 20050245396 A1 EN PCT Application WO 2003JP9797
 JP 2005325024 A JA 22
 JP 2004525814 X JA 35 PCT Application WO 2003JP9797
 Based on OPI patent WO 2004012507
 JP 3851647 B2 JA 30 PCT Application WO 2003JP9797
 Based on OPI patent WO 2004012507

Prevention of flower drop on fruit trees using mixture of sparingly soluble inorganic compound and additive with specified particle size and surface area, to reduce damage

Alerting Abstract ...mixture of a sparingly soluble inorganic compound and an additive. The agent has an average **particle size** P (measured with a SALD-2000A laser) of 0.03-30 microns; BET specific surface area Q... within narrower limits; and agents as above with P and Q as above, and with **particle diameter** R measured by electron microscopy of 0.01-30 microns and porosity S (calculated...)

Title Terms.../Index Terms/Additional Words: **PARTICLE** ;

Original Publication Data by Authority

Original Abstracts:

...30, (b) $3 \leq Q \leq 800$, and (c) $0.5 \leq Q/P \leq 1000$, wherein P: average **particle diameter** (mum) measured by SALD-2000A laser type **particle size** distribution meter, Q: BET specific surface area (m²/g) measured according to the nitrogen...

...30, (b) $3 \geq Q \geq 800$, and (c) $0.5 \geq Q/P \geq 1000$, wherein P: average **particle diameter** (mum) measured by SALD-2000A laser type **particle size** distribution meter, Q: BET specific surface area (m²/g) measured according to the nitrogen...

...Q ≤ 800 (b) and $0.5 \leq Q/P \leq 1000$ (c) wherein P represents an average **particle diameter** (mum) measured by SALD2000A laser type **particle size** distribution meter and Q represents BET specific surface area (m²/g) measured according to the...

Claims:

...03 ≤ P ≤ 30 (b) $3 \leq Q \leq 800$ (c) $0.5 \leq Q/P \leq 1000$ P: average **particle diameter** (mum) measured by SALD-2000A laser type **particle size** distribution meter Q: BET specific surface area (m²/g) measured according to the nitrogen...

...P ≥ 30 (a) $3 \geq Q \geq 800$ (b) $0.5 \geq Q/P \geq 1000$ (c) P: average **particle diameter** (mum) measured by SALD-2000A laser type **particle size** distribution meter Q: BET specific surface area (m²/g) measured according to the nitrogen...

?

19/3,K/1 (Item 1 from file: 350)
DIALOG(R)File 350:Derwent WPIX
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0002940695

WPI ACC NO: 1984-019681/

Automatic fruit sorting machine - uses automatic handling, sample extraction and optical analysis to grade fruit according to sugar content

Patent Assignee: GIRAUD C (GIRA-I)

Inventor: GIRAUD C

Patent Family (4 patents, 11 countries)

Patent			Application			
Number	Kind	Date	Number	Kind	Date	Update
FR 2528332	A	19831216	FR 198210378	A	19820611	198404 B
EP 129630	A	19850102	EP 1983430019	A	19830624	198502 NCE
EP 129630	B	19870520	EP 1983430019	A	19830624	198720 NCE
			EP 1983430019	A	19830624	
DE 3371699	G	19870625				198726 E

Priority Applications (no., kind, date): EP 1983430019 A 19830624; FR 198210378 A 19820611

Patent Details

Number	Kind	Lan	Pg	Dwg	Filing	Notes
FR 2528332	A	FR	16	1		
EP 129630	A	FR				
Regional Designated States,Original: AT BE CH DE GB IT LI LU NL SE						
EP 129630	B	FR				
Regional Designated States,Original: AT BE CH DE GB IT LI LU NL SE						

Alerting Abstract ...the produce is effected by bringing the produce to the testing location and extracting a **sample** of the **fruit pulp** ; analysis of the juice to determine the sugar content, testing this against a present requirement...

Original Publication Data by Authority

Claims:

...fruits (2) of a same variety, as a function of their sugar content, comprising in **combination** : means for moving the **fruits** and for presenting them one by one before a station (3,4,14,16) in order to remove from each **fruit** a **sample** of **pulp** ; means (36,37) for extracting from the **pulp** the juice contained therein; means (34,34a) for analysing the juice and for determining its...

...fruits (2) of a same variety, as a function of their sugar content, comprising in **combination** : means for moving the **fruits** and for presenting them one by one before a station (3,4,14,16) in order to remove from each **fruit** a **sample** of **pulp** ; means (36,37) for extracting from the **pulp** the juice contained therein; means (34,34a) for analysing the juice and for determining its...

24/3,K/1 (Item 1 from file: 350)
DIALOG(R)File 350:Derwent WPIX
(c) 2007 The Thomson Corporation. All rts. reserv.

0014946548 - Drawing available
WPI ACC NO: 2005-294308/200530
XRPX Acc No: N2005-241667

Sensory quality determination method of pulp in orange juice, involves correlating sensory quality of pulp to known consumer ratings to determine whether juice has type of pulp desired by consumer

Patent Assignee: TROPICANA PROD INC (TROP-N)

Inventor: DICICCO J; PARENTE J

Patent Family (4 patents, 106 countries)

Patent Number	Kind	Date	Application Number	Kind	Date	Update
US 20050069175	A1	20050331	US 2003673732	A	20030929	200530 B
WO 2005033673	A1	20050414	WO 2004US29994	A	20040913	200530 E
MX 2006003439	A1	20060701	WO 2004US29994	A	20040913	200677 E
			MX 20063439	A	20060327	
BR 200414878	A	20061121	BR 200414878	A	20040913	200678 E
			WO 2004US29994	A	20040913	

Priority Applications (no., kind, date): US 2003673732 A 20030929

Patent Details

Number	Kind	Lan	Pg	Dwg	Filing Notes
US 20050069175	A1	EN	9	4	
WO 2005033673	A1	EN			

National Designated States, Original: AE AG AL AM AT AU AZ BA BB BG BR BW BY BZ CA CH CN CO CR CU CZ DE DK DM DZ EC EE EG ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NA NI NO NZ OM PG PH PL PT RO RU SC SD SE SG SK SL SY TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Regional Designated States, Original: AT BE BG BW CH CY CZ DE DK EA EE ES FI FR GB GH GM GR HU IE IT KE LS LU MC MW MZ NA NL OA PL PT RO SD SE SI SK SL SZ TR TZ UG ZM ZW

MX 2006003439	A1	ES	PCT Application	WO 2004US29994
			Based on OPI patent	WO 2005033673
BR 200414878	A	PT	PCT Application	WO 2004US29994
			Based on OPI patent	WO 2005033673

Sensory quality determination method of pulp in orange juice, involves correlating sensory quality of pulp to known consumer ratings to determine whether juice has type of pulp desired by consumer

Original Titles:

Image/optical analysis of citrus pulp

...

...METHOD FOR OPTICAL IMAGE ANALYSIS OF CITRUS PULP

Alerting Abstract ...NOVELTY - The parameter such as length, area, perimeter of pulp in a sample of citrus juice such as orange juice is measured using image of sample. The measured parameter is compared to known sensory evaluations to determine a sensory quality of pulp in citrus juice. The sensory quality of pulp is correlated to known consumer ratings to determine whether the juice has the type of pulp desired by consumers. USE - For determining sensory quality of pulp in citrus juice such as orange juice, grape juice, tangerine juice, lemon juice and combination of all juices...

27/3,K/1 (Item 1 from file: 350)
DIALOG(R)File 350:Derwent WPIX
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0014946548 - Drawing available
WPI ACC NO: 2005-294308/200530
XRPX Acc No: N2005-241667

Sensory quality determination method of pulp in orange juice, involves correlating sensory quality of pulp to known consumer ratings to determine whether juice has type of pulp desired by consumer

Patent Assignee: TROPICANA PROD INC (TROP-N)

Inventor: DICICCO J; PARENTE J

Patent Family (4 patents, 106 countries)

Patent Number	Kind	Date	Application Number	Kind	Date	Update
US 20050069175	A1	20050331	US 2003673732	A	20030929	200530 B
WO 2005033673	A1	20050414	WO 2004US29994	A	20040913	200530 E
MX 2006003439	A1	20060701	WO 2004US29994	A	20040913	200677 E
			MX 20063439	A	20060327	
BR 200414878	A	20061121	BR 200414878	A	20040913	200678 E
			WO 2004US29994	A	20040913	

Priority Applications (no., kind, date): US 2003673732 A 20030929

Patent Details

Number	Kind	Lan	Pg	Dwg	Filing Notes
US 20050069175	A1	EN	9	4	
WO 2005033673	A1	EN			

National Designated States, Original: AE AG AL AM AT AU AZ BA BB BG BR BW
.BY BZ CA CH CN CO CR CU CZ DE DK DM DZ EC EE EG ES FI GB GD GE GH GM HR
HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW
MX MZ NA NI NO NZ OM PG PH PL PT RO RU SC SD SE SG SK SL SY TJ TM TN TR
TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Regional Designated States, Original: AT BE BG BW CH CY CZ DE DK EA EE ES
FI FR GB GH GM GR HU IE IT KE LS LU MC MW MZ NA NL OA PL PT RO SD SE SI
SK SL SZ TR TZ UG ZM ZW

MX 2006003439	A1	ES	PCT Application	WO 2004US29994
			Based on OPI patent	WO 2005033673
BR 200414878	A	PT	PCT Application	WO 2004US29994
			Based on OPI patent	WO 2005033673

Sensory quality determination method of pulp in orange juice, involves correlating sensory quality of pulp to known consumer ratings to determine whether juice...

...Inventor: PARENTE J

Alerting Abstract ...NOVELTY - The parameter such as length, area, perimeter of **pulp** in a sample of **citrus juice** such as orange juice is measured using image of sample. The measured parameter is compared to known sensory evaluations to determine a sensory quality of **pulp** in **citrus juice**. The sensory quality of **pulp** is correlated to known consumer ratings to determine whether the juice has the type of...

USE - For determining sensory quality of **pulp** in **citrus juice** such as **orange juice**, grape juice, tangerine juice, lemon juice and combination of all juices...

...ADVANTAGE - Enables to consistently and accurately measure the parameters of **pulp** for **citrus juice** for determining whether the **pulp** in the tested juice is acceptable to consumer...

15/3,K/1 (Item 1 from file: 350)
DIALOG(R)File 350:Derwent WPIX
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0014311914

WPI ACC NO: 2004-499098/200447

XRAM Acc No: C2004-184854

Preparation of not from concentrate orange juice from components of differing orange fruit, by storing sinking solids phase under conditions that retard its deterioration during long term storage

Patent Assignee: LETOURNEAU S A (LETO-I); MCARDLE R N (MCAR-I); TROPICANA PROD INC (TROP-N).

Inventor: LETOURNEAU S A; MCARDLE R N

Patent Family (6 patents, 105 countries)

Patent Number	Kind	Date	Application Number	Kind	Date	Update
US 20040126474	A1	20040701	US 2002330911	A	20021227	200447 B
WO 2004060083	A2	20040722	WO 2003US40673	A	20031218	200448 E
AU 2003303629	A1	20040729	AU 2003303629	A	20031218	200477 E
EP 1578215	A2	20050928	EP 2003808512	A	20031218	200563 E
			WO 2003US40673	A	20031218	
BR 200317739	A	20051122	BR 200317739	A	20031218	200581 E
			WO 2003US40673	A	20031218	
MX 2005006990	A1	20060601	WO 2003US40673	A	20031218	200670 E
			MX 20056990	A	20050624	

Priority Applications (no., kind, date): US 2002330911 A 20021227

Patent Details

Number	Kind	Lan	Pg	Dwg	Filing Notes
US 20040126474	A1	EN	15	4	
WO 2004060083	A2	EN			

National Designated States,Original: AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CO CR CU CZ DE DK DM DZ EC EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NI NO NZ OM PG PH PL PT RO RU SC SD SE SG SK SL SY TJ TM TN TR TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Regional Designated States,Original: AT BE BG BW CH CY CZ DE DK EA EE ES FI FR GB GH GM GR HU IE IT KE LS LU MC MW MZ NL OA PT RO SD SE SI SK SL SZ TR TZ UG ZM ZW

AU 2003303629 A1 EN Based on OPI patent WO 2004060083
EP 1578215 A2 EN PCT Application WO 2003US40673

Regional Designated States,Original: AL AT BE BG CH CY CZ DE DK EE ES FI FR GB GR HU IE IT LI LT LU LV MC MK NL PT RO SE SI SK TR

BR 200317739 A PT PCT Application WO 2003US40673
Based on OPI patent WO 2004060083
MX 2005006990 A1 ES PCT Application WO 2003US40673
Based on OPI patent WO 2004060083

Extension Abstract

EXAMPLE - TROPICANA PURE PREMIUM (RTM; NFC orange juice) was modified by adding 21 vol.% like-originating...

?

29/3,K/1 (Item 1 from file: 350)
DIALOG(R)File 350:Derwent WPIX
(c) 2007 The Thomson Corporation. All rts. reserv.

0014946548 - Drawing available
WPI ACC NO: 2005-294308/200530
XRPX Acc No: N2005-241667

Sensory quality determination method of pulp in orange juice,
involves correlating sensory quality of pulp to known consumer ratings to
determine whether juice has type of pulp desired by consumer

Patent Assignee: TROPICANA PROD INC (TROP-N)

Inventor: DICICCO J; PARENTE J

Patent Family (4 patents, 106 countries)

Patent Number	Kind	Date	Application Number	Kind	Date	Update
US 20050069175	A1	20050331	US 2003673732	A	20030929	200530 B
WO 2005033673	A1	20050414	WO 2004US29994	A	20040913	200530 E
MX 2006003439	A1	20060701	WO 2004US29994	A	20040913	200677 E
			MX 20063439	A	20060327	
BR 200414878	A	20061121	BR 200414878	A	20040913	200678 E
			WO 2004US29994	A	20040913	

Priority Applications (no., kind, date): US 2003673732 A 20030929

Patent Details

Number	Kind	Lan	Pg	Dwg	Filing Notes
US 20050069175	A1	EN	9	4	
WO 2005033673	A1	EN			

National Designated States, Original: AE AG AL AM AT AU AZ BA BB BG BR BW
BY BZ CA CH CN CO CR CU CZ DE DK DM DZ EC EE EG ES FI GB GD GE GH GM HR
HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW
MX MZ NA NI NO NZ OM PG PH PL PT RO RU SC SD SE SG SK SL SY TJ TM TN TR
TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Regional Designated States, Original: AT BE BG BW CH CY CZ DE DK EA EE ES
FI FR GB GH GM GR HU IE IT KE LS LU MC MW MZ NA NL OA PL PT RO SD SE SI
SK SL SZ TR TZ UG ZM ZW

MX 2006003439	A1	ES	PCT Application	WO 2004US29994
			Based on OPI patent	WO 2005033673
BR 200414878	A	PT	PCT Application	WO 2004US29994
			Based on OPI patent	WO 2005033673

Sensory quality determination method of pulp in orange juice,
involves correlating sensory quality of pulp to known consumer ratings to
determine whether juice...

Alerting Abstract ...NOVELTY - The parameter such as length, area,
perimeter of pulp in a sample of citrus juice such as orange juice
is measured using image of sample. The measured parameter is compared to
known sensory evaluations to determine a sensory quality of pulp
in citrus juice. The sensory quality of pulp is correlated to known
consumer ratings to determine whether the juice has the type of...

USE - For determining sensory quality of pulp in citrus juice
such as orange juice, grape juice, tangerine juice, lemon juice and
combination of all juices...

...ADVANTAGE - Enables to consistently and accurately measure the
parameters of pulp for citrus juice for determining whether the pulp
in the tested juice is acceptable to consumer...

...DESCRIPTION OF DRAWINGS - The figure shows a schematic view of the bench

30/3,K/1 (Item 1 from file: 350)
DIALOG(R)File 350:Derwent WPIX
(c) 2007 The Thomson Corporation. All rts. reserv.

0014946548 - Drawing available
WPI ACC NO: 2005-294308/200530
XRPX Acc No: N2005-241667

Sensory quality determination method of pulp in orange juice,
involves correlating sensory quality of pulp to known consumer ratings
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Patent Assignee: TROPICANA PROD INC (TROP-N)

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WO 2005033673	A1	20050414	WO 2004US29994	A	20040913	200530 E
MX 2006003439	A1	20060701	WO 2004US29994	A	20040913	200677 E
			MX 20063439	A	20060327	
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Priority Applications (no., kind, date): US 2003673732 A 20030929

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US 20050069175	A1	EN	9	4	
WO 2005033673	A1	EN			

National Designated States, Original: AE AG AL AM AT AU AZ BA BB BG BR BW
BY BZ CA CH CN CO CR CU CZ DE DK DM DZ EC EE EG ES FI GB GD GE GH GM HR
HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW
MX MZ NA NI NO NZ OM PG PH PL PT RO RU SC SD SE SG SK SL SY TJ TM TN TR
TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Regional Designated States, Original: AT BE BG BW CH CY CZ DE DK EA EE ES
FI FR GB GH GM GR HU IE IT KE LS LU MC MW MZ NA NL OA PL PT RO SD SE SI
SK SL SZ TR TZ UG ZM ZW

MX 2006003439	A1	ES	PCT Application	WO 2004US29994
			Based on OPI patent	WO 2005033673
BR 200414878	A	PT	PCT Application	WO 2004US29994
			Based on OPI patent	WO 2005033673

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involves correlating sensory quality of pulp to known consumer ratings
to determine whether juice has type of pulp desired by consumer

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measured using image of sample. The measured parameter is compared to known
sensory evaluations to determine a sensory quality of pulp in
citrus juice. The sensory quality of pulp is correlated to known
consumer ratings to determine whether the juice has the type of pulp
desired by consumers. USE - For determining sensory quality of pulp
in citrus juice such as orange juice, grape juice, tangerine juice,
lemon juice and combination of all juices...

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in the tested juice is acceptable to consumer...

...DESCRIPTION OF DRAWINGS - The figure shows a schematic view of the bench

33/3,K/1 (Item 1 from file: 350)
DIALOG(R)File 350:Derwent WPIX
(c) 2007 The Thomson Corporation. All rts. reserv.

0014946548 - Drawing available
WPI ACC NO: 2005-294308/200530
XRPX Acc No: N2005-241667

Sensory quality determination method of pulp in orange juice,
involves correlating sensory quality of pulp to known consumer ratings to
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Patent Assignee: ~~TROPICANA PROD INC~~ (TROP-N)

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US 20050069175	A1	20050331	US 2003673732	A	20030929	200530 B
WO 2005033673	A1	20050414	WO 2004US29994	A	20040913	200530 E
MX 2006003439	A1	20060701	WO 2004US29994	A	20040913	200677 E
			MX 20063439	A	20060327	
BR 200414878	A	20061121	BR 200414878	A	20040913	200678 E
			WO 2004US29994	A	20040913	

Priority Applications (no., kind, date): US 2003673732 A 20030929

Patent Details

Number	Kind	Lan	Pg	Dwg	Filing Notes
US 20050069175	A1	EN	9	4	
WO 2005033673	A1	EN			

National Designated States, Original: AE AG AL AM AT AU AZ BA BB BG BR BW
BY BZ CA CH CN CO CR CU CZ DE DK DM DZ EC EE EG ES FI GB GD GE GH GM HR
HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW
MX MZ NA NI NO NZ OM PG PH PL PT RO RU SC SD SE SG SK SL SY TJ TM TN TR
TT TZ UA UG US UZ VC VN YU ZA ZM ZW

Regional Designated States, Original: AT BE BG BW CH CY CZ DE DK EA EE ES
FI FR GB GH GM GR HU IE IT KE LS LU MC MW MZ NA NL OA PL PT RO SD SE SI
SK SL SZ TR TZ UG ZM ZW

MX 2006003439	A1	ES	PCT Application	WO 2004US29994
			Based on OPI patent	WO 2005033673
BR 200414878	A	PT	PCT Application	WO 2004US29994
			Based on OPI patent	WO 2005033673

Sensory quality determination method of pulp in orange juice,
involves correlating sensory quality of pulp to known consumer ratings to
determine whether juice...

Original Titles:

...METHOD FOR OPTICAL IMAGE ANALYSIS OF CITRUS PULP...

Alerting Abstract ...NOVELTY - The parameter such as length, area,
perimeter of pulp in a sample of citrus juice such as orange juice is
measured using image of sample. The measured parameter is compared to known
sensory evaluations to determine a sensory quality of pulp in
citrus juice. The sensory quality of pulp is correlated to known
consumer ratings to determine whether the juice has the type of...

USE - For determining sensory quality of pulp in citrus juice
such as orange juice, grape juice, tangerine juice, lemon juice and
combination of all juices...

...ADVANTAGE - Enables to consistently and accurately measure the

File 9:Business & Industry(R) Jul/1994-2007/Jan 04
 (c) 2007 The Gale Group
 File 15:ABI/Inform(R) 1971-2007/Jan 09
 (c) 2007 ProQuest Info&Learning
 File 16:Gale Group PROMT(R) 1990-2007/Jan 04
 (c) 2007 The Gale Group
 File 20:Dialog Global Reporter 1997-2007/Jan 09
 (c) 2007 Dialog
 File 47:Gale Group Magazine DB(TM) 1959-2007/Jan 02
 (c) 2007 The Gale group
 File 75:TGG Management Contents(R) 86-2007/Dec W5
 (c) 2007 The Gale Group
 File 80:TGG Aerospace/Def.Mkts(R) 1982-2007/Jan 04
 (c) 2007 The Gale Group
 File 88:Gale Group Business A.R.T.S. 1976-2007/Jan 01
 (c) 2007 The Gale Group
 File 98:General Sci Abs 1984-2006/Dec
 (c) 2006 The HW Wilson Co.
 File 112:UBM Industry News 1998-2004/Jan 27
 (c) 2004 United Business Media
 File 141:Readers Guide 1983-2006/Oct
 (c) 2006 The HW Wilson Co
 File 160:Gale Group PROMT(R) 1972-1989
 (c) 1999 The Gale Group
 File 275:Gale Group Computer DB(TM) 1983-2007/Jan 04
 (c) 2007 The Gale Group
 File 264:DIALOG Defense Newsletters 1989-2007/Jan 09
 (c) 2007 Dialog
 File 484:Periodical Abs Plustext 1986-2007/Dec W5
 (c) 2007 ProQuest
 File 553:Wilson Bus. Abs. 1982-2006/Dec
 (c) 2006 The HW Wilson Co
 File 570:Gale Group MARS(R) 1984-2007/Jan 04
 (c) 2007 The Gale Group
 File 608:KR/T Bus.News. 1992-2007/Jan 09
 (c)2007 Knight Ridder/Tribune Bus News
 File 620:EIU:Viewswire 2007/Jan 08
 (c) 2007 Economist Intelligence Unit
 File 613:PR Newswire 1999-2007/Jan 06
 (c) 2007 PR Newswire Association Inc
 File 621:Gale Group New Prod.Annou.(R) 1985-2007/Jan 01
 (c) 2007 The Gale Group
 File 623:Business Week 1985-2007/Jan 09
 (c) 2007 The McGraw-Hill Companies Inc
 File 624:McGraw-Hill Publications 1985-2007/Jan 09
 (c) 2007 McGraw-Hill Co. Inc
 File 635:Business Dateline(R) 1985-2007/Jan 09
 (c) 2007 ProQuest Info&Learning
 File 636:Gale Group Newsletter DB(TM) 1987-2007/Jan 04
 (c) 2007 The Gale Group
 File 647:CMP Computer Fulltext 1988-2007/Mar W2
 (c) 2007 CMP Media, LLC
 File 696:DIALOG Telecom. Newsletters 1995-2007/Jan 08
 (c) 2007 Dialog
 File 674:Computer News Fulltext 1989-2006/Sep W1
 (c) 2006 IDG Communications
 File 810:Business Wire 1986-1999/Feb 28
 (c) 1999 Business Wire
 File 813:PR Newswire 1987-1999/Apr 30
 (c) 1999 PR Newswire Association Inc
 File 482:Newsweek 2000-2007/Jan 02

(c) 2007 Newsweek, Inc.

Set	Items	Description
S1	5611	CITRUS()JUICE??
S2	2083965	ORANGE?? OR TANGERINE?? OR GRAPEFRUIT? OR LEMON?? OR FRUIT- ?? OR GRAPE??
S3	49747	(S1 OR S2) (5N) (BLEND??? OR COMBINATION?? OR MIXTURE?? OR M- IXING OR MIX)
S4	12203	(S1 OR S2) (5N) (PULP OR PARTICLE?? OR FIBER?? OR FIBRE?? OR FIBROUS()SAC??)
S5	542767	(MEASUR? OR EVALUAT? OR ANALYS? OR ANALYZ? OR DETERMIN?) (5- N) (SENSORY()QUALIT? OR SIZE?? OR QUANTIT? OR TEXTURE?? OR QUA- LITY OR QUALITIES)
S6	55	(SAMPLE?? OR SAMPLING) (3N)S4
S7	813943	(CUSTOMER?? OR CONSUMER?? OR BUYER??) (5N) (EVALUAT? OR SURV- EY? OR RATE?? OR RATING?? OR SCORE?? OR SCORING)
S8	393163	PERSONAL(3N) (PREFER?? OR CHOICE?? OR PROFIL?)
S9	202411	(COMPUTER? OR AUTOMATE?? OR ELECTRONIC?) (5N) (COMPAR? OR M- ATCH? OR ASSESS? OR LINK OR LINKS OR LINKING OR MEASUR? OR CA- LCULAT?)
S10	113	(IMAGE OR OPTICAL) (3N)BASED()MEASUR?
S11	149735	(IMAGE?? OR IMAGING) () (ANALYZER? OR ANALYS? OR PROCESS? OR RECOGNITION?)
S12	185252	PIXEL? OR PICTURE()ELEMENT? OR PEL
S13	53	OPTOMAX?
S14	63	AU=(PARENTE, J? OR PARENTE J? OR DICICCO, J? OR DICICCO J?) OR JULIANA(2N)PARENTE OR JENNIFER()DICICCO
S15	31655	TROPICANA?
S16	347	S3(5N) (PULP OR PARTICLE?? OR FIBER?? OR FIBRE?? OR FIBROUS- ()SAC??)
S17	0	S16(5N)S5
S18	0	S16(5N) (S7:S8)
S19	0	S16(5N)S9
S20	0	S16(5N) (S10:S11)
S21	0	S16(5N)S12
S22	0	S4(5N)S5
S23	55	S4(5N)S6
S24	0	S23(5N) (S7:S8)
S25	0	S23(5N)S9
S26	0	S23(5N) (S10:S11)
S27	0	S23(5N)S12
S28	47	S23 NOT PY>2003
S29	45	S28 NOT DIETARY
S30	24	RD (unique items)
S31	22	S30 NOT STRAWBERR?
S32	11	S31 NOT (HIGH OR CEREAL??)
?		

32/3,K/1 (Item 1 from file: 9)
DIALOG(R)File 9:Business & Industry(R)
(c) 2007 The Gale Group. All rts. reserv.

02811688 Supplier Number: 25307210
Newman's Own Virgin Lemon-Aided Iced Tea MANUFACTURER: Santee Dairies
CATEGORY: 220 - Fruit & Fruit Flavored Drinks

Product Alert, v 31, n 14, p N/A
July 22, 2002
DOCUMENT TYPE: Journal ISSN: 0740-3801 (United States)
LANGUAGE: English RECORD TYPE: Fulltext
WORD COUNT: 91

TEXT:
...is pasteurized and has more real lemon juice than other commercial products. It contains real **lemon pulp**, and **lemon oil**." For **sample** retrieval information, please call: Marketing Intelligence Service, Ltd., (585) 374-6326. Publisher's Classification SIC2033400...

32/3,K/2 (Item 2 from file: 9)
DIALOG(R)File 9:Business & Industry(R)
(c) 2007 The Gale Group. All rts. reserv.

02575534 Supplier Number: 25022046
Unreal Extra Light Juice Blend - Mango Orange; Passion Orange; Pine Orange
MANUFACTURER: Unreal Juice Co. CATEGORY: 220 - Fruit & Fruit Flavored Drinks

(New fruit drink products launched in South Africa by Unreal Juice Co)
International Product Alert, v 19, n 20, p N/A
October 15, 2001
DOCUMENT TYPE: Journal ISSN: 1086-1238 (United States)
LANGUAGE: English RECORD TYPE: Fulltext
WORD COUNT: 77

TEXT:
...sweetened with sodium saccharin and preserved with sulphur dioxide and sodium benzoate. Additional ingredients include **fruit puree** and **pulp**. For **sample** retrieval information, please call: Marketing Intelligence Service, Ltd., (716) 374-6326. Publisher's Classification SIC2033430...

32/3,K/3 (Item 3 from file: 9)
DIALOG(R)File 9:Business & Industry(R)
(c) 2007 The Gale Group. All rts. reserv.

02456606 Supplier Number: 24851433
Cerisette Cortez Chocolate - Organic; Standard; Power Choc Chocolate - Organic; Standard MANUFACTURER: Cerisette CATEGORY: 020 - Candies, Chocolate

(Cerisette introduces Power Choc Chocolate and Cortez Chocolate in The Netherlands)

International Product Alert, v 31, n 9, p N/A
May 07, 2001
DOCUMENT TYPE: Journal ISSN: 1086-1238 (United States)
LANGUAGE: English RECORD TYPE: Fulltext
WORD COUNT: 105

TEXT:

...acid, biotin, iron, magnesium, manganese, royal jelly, ginkgo biloba, panax ginseng, green tea, guarana, acerola, lemon melisse, camille and fibers. For sample retrieval information, please call: Marketing Intelligence Service, Ltd., (716) 374-6326.

32/3,K/4 (Item 4 from file: 9)
DIALOG(R)File 9:Business & Industry(R)
(c) 2007 The Gale Group. All rts. reserv.

01881148 Supplier Number: 24685714

Digests: Orangina

(Orangina introduces Givrees, fruit juice and pulp drinks, in France; sampling will take place in summer-1999)

Marketing Week, p 26

June 17, 1999

DOCUMENT TYPE: Journal; News Brief ISSN: 0141-9285 (United Kingdom)

LANGUAGE: English RECORD TYPE: Fulltext

WORD COUNT: 44

(Orangina introduces Givrees, fruit juice and pulp drinks, in France; sampling will take place in summer-1999)

32/3,K/5 (Item 5 from file: 9)
DIALOG(R)File 9:Business & Industry(R)
(c) 2007 The Gale Group. All rts. reserv.

01798341 Supplier Number: 24604179

Sunrays Fruit Bars - Guava; Black Grape; Mango; Mixed Fruit; Pineapple

MANUFACTURER: Concept Foods Pvt. Ltd. CATEGORY: 029 - Snacks, Other
(Concept Foods is introducing Sunrays Fruit Bars in Pineapple, Mixed Fruit, Mango, and Black Grape varieties)

International Product Alert, v 16, n 7, p N/A

April 05, 1999

DOCUMENT TYPE: Journal ISSN: 1086-1238 (United States)

LANGUAGE: English RECORD TYPE: Fulltext

WORD COUNT: 46

TEXT:

...Ltd. makes Sunrays Fruit Bars. Available in India, the bars are made with dehydrated natural fruit pulp. For sample retrieval information, please call: Marketing Intelligence Service, Ltd., (716) 374-6326.

32/3,K/6 (Item 1 from file: 16)
DIALOG(R)File 16:Gale Group PROMT(R)
(c) 2007 The Gale Group. All rts. reserv.

09955760 Supplier Number: 89807238 (USE FORMAT 7 FOR FULLTEXT)

Newman's Own Virgin Lemon-Aided Iced Tea MANUFACTURER: Santee Dairies

CATEGORY: 220 - Fruit & Fruit Flavored Drinks. (Brief Article)

Product Alert, v31, n14, pNA

July 22, 2002

Language: English Record Type: Fulltext

Article Type: Brief Article

Document Type: Newsletter; Trade

Word Count: 95

... is pasteurized and has more real lemon juice than other commercial

products. It contains real **lemon pulp**, and **lemon oil**." For **sample** retrieval information, please call: Marketing Intelligence Service, Ltd., (585) 374-6326.

32/3,K/7 (Item 2 from file: 16)
DIALOG(R)File 16:Gale Group PROMT(R)
(c) 2007 The Gale Group. All rts. reserv.

09105778 Supplier Number: 79246391 (USE FORMAT 7 FOR FULLTEXT)
Unreal Extra Light Juice Blend - Mango Orange; Passion Orange; Pine Orange
MANUFACTURER: Unreal Juice Co. CATEGORY: 220 - Fruit & Fruit Flavored
Drinks. (Brief Article) (Product Announcement)
International Product Alert, v19, n20, pNA
Oct 15, 2001
Language: English Record Type: Fulltext
Article Type: Brief Article; Product Announcement
Document Type: Newsletter; Trade
Word Count: 78

(USE FORMAT 7 FOR FULLTEXT)
TEXT:
...sweetened with sodium saccharin and preserved with sulphur dioxide and sodium benzoate. Additional ingredients include **fruit** puree and **pulp** ..
For **sample** retrieval information, please call: Marketing Intelligence Service, Ltd., (716) 374-6326.

32/3,K/8 (Item 3 from file: 16)
DIALOG(R)File 16:Gale Group PROMT(R)
(c) 2007 The Gale Group. All rts. reserv.

08743331 Supplier Number: 74983833 (USE FORMAT 7 FOR FULLTEXT)
Cerisette Cortez Chocolate - Organic; Standard; Power Choc Chocolate -
Organic; Standard MANUFACTURER: Cerisette CATEGORY: 020 - Candies,
Chocolate. (Brief Article)
International Product Alert, v31, n9, pNA
May 7, 2001
Language: English Record Type: Fulltext
Article Type: Brief Article
Document Type: Newsletter; Trade
Word Count: 113

(USE FORMAT 7 FOR FULLTEXT)
TEXT:
...acid, biotin, iron, magnesium, manganese, royal jelly, ginkgo biloba, panax ginseng, green tea, guarana, acerola, **lemon** melisse, camille and **fibers** . For **sample** retrieval information, please call: Marketing Intelligence Service, Ltd., (716) 374-6326.

32/3,K/9 (Item 4 from file: 16)
DIALOG(R)File 16:Gale Group PROMT(R)
(c) 2007 The Gale Group. All rts. reserv.

03954208 Supplier Number: 45727709 (USE FORMAT 7 FOR FULLTEXT)
FALSE DATA IN FOOD ADDITIVE PETITION ALLEGED
Food Chemical News, v37, n25, pN/A
August 14, 1995
Language: English Record Type: Fulltext

Document Type: Newsletter; Trade
Word Count: 670

... was manufactured since Chemie filed the food additive petition, but was able to obtain a **sample** of Citricidal, a **grapefruit** seed and **pulp** extract that is marketed by Bio Chem Research of Lakeport, California.

"Although the precise relationship...

32/3,K/10 (Item 1 from file: 20)
DIALOG(R)File 20:Dialog Global Reporter
(c) 2007 Dialog. All rts. reserv.

15374127 (USE FORMAT 7 OR 9 FOR FULLTEXT)
US ARS: Berries may protect against cancer and heart disease
M2 PRESSWIRE
February 27, 2001
JOURNAL CODE: WMPR LANGUAGE: English RECORD TYPE: FULLTEXT
WORD COUNT: 354

(USE FORMAT 7 OR 9 FOR FULLTEXT)

... five families and 10 species of Vaccinium fruit. They also measured resveratrol in skin, juice/ **pulp** and seed **samples** of muscadine **grape**.
Because of its important biological properties, resveratrol (3,5,4-trihydroxystilbene) has been examined extensively...

32/3,K/11 (Item 1 from file: 636)
DIALOG(R)File 636:Gale Group Newsletter DB(TM)
(c) 2007 The Gale Group. All rts. reserv.
04917481 Supplier Number: 70904587 (USE FORMAT 7 FOR FULLTEXT)
Berries may protect against cancer and heart disease.
M2 Presswire, pNA
Feb 27, 2001
Language: English Record Type: Fulltext
Document Type: Newswire; Trade
Word Count: 404

... five families and 10 species of Vaccinium fruit. They also measured resveratrol in skin, juice/ **pulp** and seed **samples** of muscadine **grape**.

Because of its important biological properties, resveratrol (3,5,4-trihydroxystilbene) has been examined extensively...

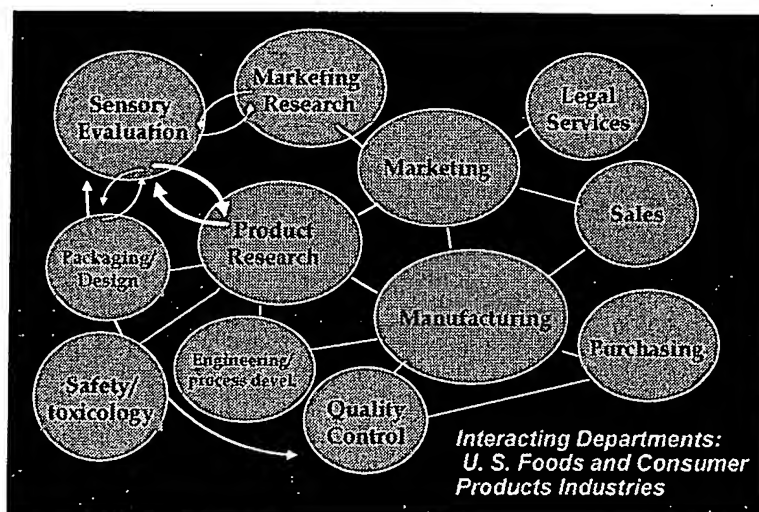
?

Sensory Evaluation Basics

Harry Lawless,

What is Sensory Evaluation?

- † Sensory Evaluation: A scientific discipline used to evoke, measure, analyze and interpret those responses to products that are perceived by the senses of sight, smell, touch, taste and hearing.
- † A set of measurement procedures.
- † A way to reduce uncertainty and risks in decisions
- ♦ A way to insure cost-efficient delivery of new products with high consumer acceptability



Hitting the mark . . .



- † Requires matching test objectives
- † with the right method, panelists, design and statistical analysis

The Central Dogma

† The sensory test method chosen must fit the objectives of the research question.

† Corollaries

† Appropriate panelists must be selected for the test

† Consumers/users for affective tests and screened, trained personnel for descriptive and discrimination tests.

† Inappropriate questions must NOT be asked of those panelists

† Consumers should not be asked for descriptive information

† Trained panelists should not be asked about their likes and dislikes

Sensory Evaluation Tests

❖ Discrimination Tests

❖ *Are products different in any way?*

❖ Descriptive Analysis

❖ *What are the intensities of specific attributes?*

❖ Affective / Hedonic Tests

❖ *Are products liked? Which are preferred?*

Discrimination Testing

Basic Question: Are Two Products Different?

† Typical Setup

† 25 - 50 panelists per test, screened for acuity

† triangle, duo-trio or paired comparison tests, replicated

† analysis via significance tables from binomial distribution

† Advantages

† Quick, simple in procedure and analysis

† Can be worked into recurrent testing program

† only a few discriminators yield significant results

† Limitations

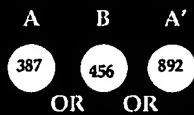
† limited information (yes/no)

† not suitable if variation is acceptable

† test lacks sensitivity if not focussed

Discrimination Testing Examples

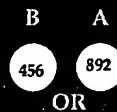
Triangle Test: Choose the sample that is most different



Duo-trio Test: Choose the sample that matches the reference



Paired Comparison: Which sample is sweeter?



Key Issues - Discrimination

† Is the significant research outcome the proof of a difference or evidence for no sensory difference or product equivalence?

† Alpha vs. beta risk, changes the number of panelists needed

† What proportion of discriminators would yield this result?

† Needs correction for guessing.

† Is statistical significance of practical value?

Examples of discrimination problems

† Ingredient substitution

† Supplier/raw material change

† Shelf life

† Packaging change

† Processing conditions change

† Before a more expensive consumer test

† note logic: If there's no discrimination, there could be no preference

Descriptive Analysis

Basic Question: How do product differ in all sensory attributes?

† Typical Setup:

- † 8 - 12 panelists, screened for acuity, motivation & trained
- † intensity rating scales for all sensory attributes, replicated
- † Analysis of variance; comparisons between means

† Advantages: detailed information

- † Relation to consumer opinion, to ingredient, processing, packaging variables

† Limitations:

- † Time consuming (setup and conduct tests) / expense

Key Issues -Descriptive

† Terminology development

- † Terms should be specific, singular, atomistic, concrete, agreed-upon (consensual), with reference standards
- † NOT hedonic, complex, vague, multidimensional

† Intensity scaling

- † Will references be used? For each scale? Are scales intercomparable?

† Are terms consumer-oriented or technical?

Descriptive Evaluation of Cookies — Texture Attributes

<u>Phase</u>	<u>Attributes</u>	<u>Word Anchors</u>
Surface	Roughness Particles Dryness	smooth — rough none — many oily — dry
First Bite	Fracturability Hardness Particle Size	crumbly — brittle soft — hard small — large
First Chew	Denseness Uniformity of chew	airy — dense even — uneven
Chew Down	Moisture absorption Cohesiveness of mass Toothpacking Grittiness	none — much loose — cohesive none — much none — much
Residual	Oiliness Particles Chalky	dry — oily none — much not chalky — very chalky

Examples of descriptive problems

- † Ingredient substitution
- † Supplier/raw material change
- † Shelf life
- † Packaging change
- † Processing conditions change
- † Quality control specifications
- † To interpret consumer rejection of a product

Some recent descriptive applications

- † Chickens/eggs - feed variable
- † Benecol salad dressings - shelf life
- † Benecol snack bars - shelf life
- † Milk Quality improvement and shelf life
- † Milk packaging studies
- † Genetically modified tomatoes
- † Hydroponic lettuce with flavored growing media

Consumer Acceptance Testing

Basic Question: Are Products Liked?

- † Typical Setup
 - † 75 - 150 consumers per test, screened for product use
 - † scaled acceptance (degree of liking) or preference/choice
- † Advantage:
 - † Provides essential "bottom line" information
 - † Related to descriptive profile & variables for optimization
- † Limitations
 - † Consumer vocabulary fuzzy -> hard to interpret
 - † representative samples of users critical

Sensory Evaluation Basics

Harry Lawless

Quartermaster Corps. 9-point Hedonic Scale

like extremely
like very much
like moderately
like slightly
neither like nor dislike
dislike slightly
dislike moderately
dislike very much
dislike extremely

Scale points chosen to represent equal psychological intervals.

Key Issues -Affective and consumer tests

† Who are your panelists?

† Employee consumer models? Central location intercepts? Home placements? (security, time, cost issues)

† Users or users/likers of product? Frequency of use that qualifies? Use of exact product or general category?

† If diagnostic information is gathered, how is it to be interpreted and used?

† Marketing interface, differing results?

† Claim substantiation issues?

Examples of hedonic affective problems

† Following a significant discrimination result

† For ingredient, process and packaging changes

† Pre-market blind labeled testing

† Pre-market concept-laden testing

† New product prototype explorations

† Usually limited in size

† Line extensions, new flavors, new prep/cooking

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